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THE NATIONAL PROVISIONER

NOVEMBER 13 • 1948

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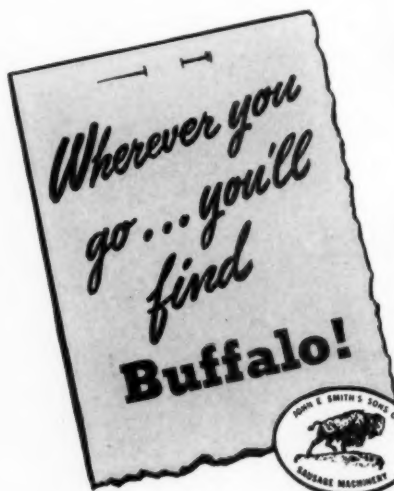
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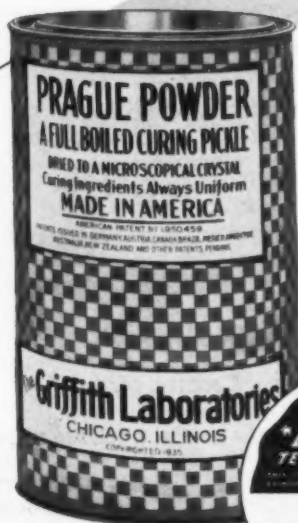
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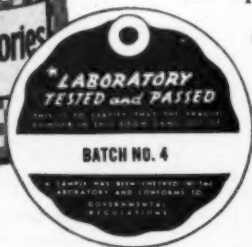
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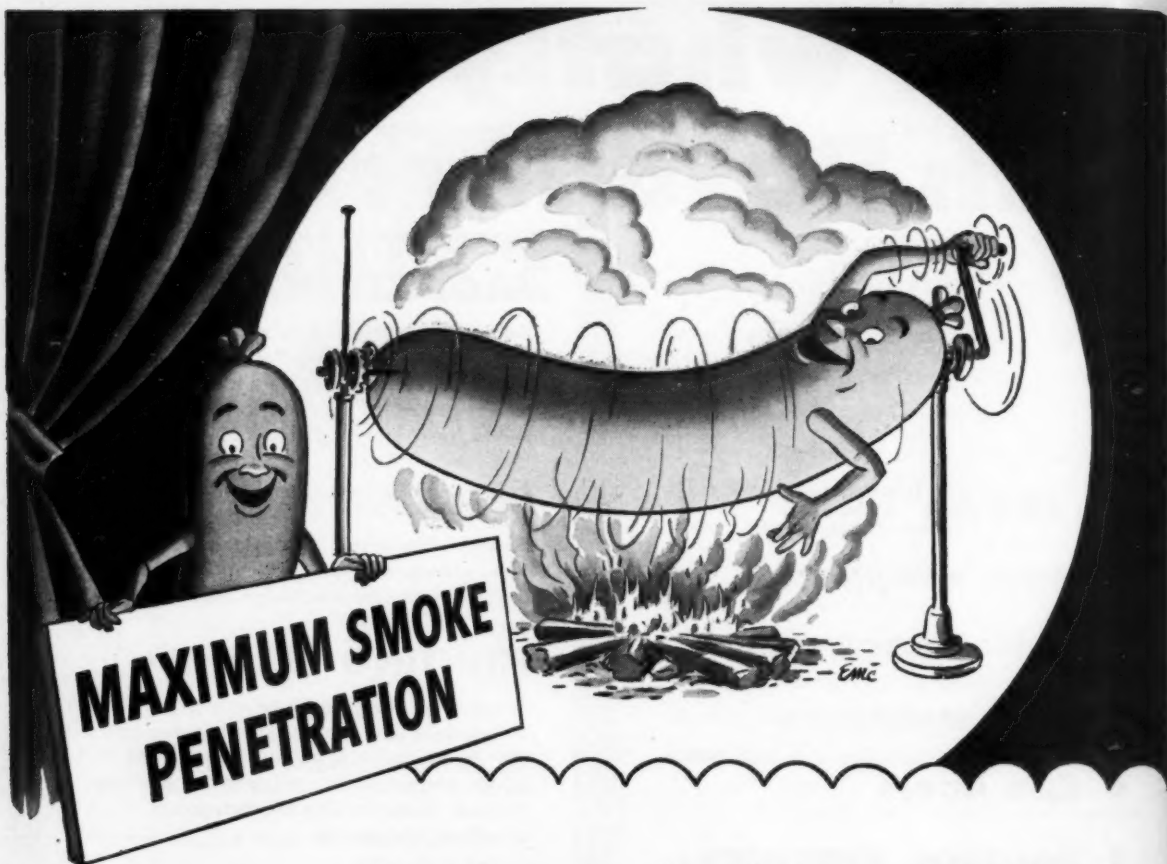
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Facts

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If you ever run out of gas, chances are you'll replenish your tank from a CCC utility container. Continental makes rugged steel containers, pails and drums for practically every use and re-use.

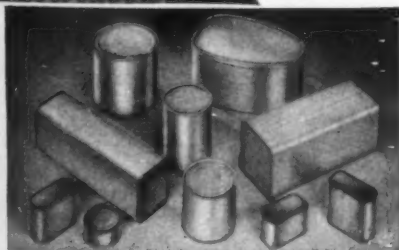


The bigger the family...

CONTINENTAL CAN COMPANY

...the better the service!

Wasps were not only way ahead of men in making paper, but they were first with another big idea—paper containers. For the wasp's nest is the forerunner of the millions of paper containers and paper cups that are filled today with ice cream, cottage cheese, potato salad and other fresh prepared foods. These modern paper containers are an important part of our large family of products. Other standbys are tin cans, fibre drums, plastics, bottle caps, cork products. It's such a big family that our slogan is "the bigger the family...the better the service."



Please note this fact, too: Continental offers the very best in containers. They're sturdy, bright, tight . . . come in all sizes and shapes. In your field, for example, Continental offers plain round cans with double seamed ends, and key-opening tear-strip cans—the latter in a wide variety of sizes and shapes.

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BOSS JUNIOR JERKLESS HOG HOIST Capacity 175 hogs per hour



The BOSS Junior is self-contained. Built of rigid angle iron faced with steel plate, it requires no support from other members of the hog killing department. It is simple to install, safe to operate and requires no adjustments. Minimum floor space requirement allows maximum sticking and bleeding rail, and direct connection with rail forms continuous, unbroken rail from shackling pen to scalding tub. Hoists 75 feet per minute and operates without jerk or miss. Special attachment permits use for calves and sheep. Belt, chain or worm drive. Right or left discharge. Write for details and specifications.

BOSS SENIOR JERKLESS HOG HOIST Capacity 400 hogs per hour



This hoist is also self-contained, is built of rigid angle iron with steel plate face, and requires no other supporting members. Simple of installation and safe in operation, it requires no periodical adjustments as do hoists built without complete-structure.

This hoist, like the BOSS Junior, is built for direct connection with bleeding rail, thus forming a continuous, unbroken rail from shackling pen to scalding tub. Special attachment permits use for calves and sheep. Furnished single or double, right or left discharge, it operates smoothly without jerk or miss. Choice of drives available to fit your plant requirements. Write for details and specifications.



BOSS

CHAS. G. SCHMIDT

THE Cincinnati BUTCHERS' SUPPLY COMPANY
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HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 33 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

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HEINEMANN HEADS NIMPA

At the meeting of the board of directors of the National Independent Meat Packers Association in Chicago on November 12, C. B. Heinemann, sr., was elected president of the group. He has been executive vice president. Henry Neuhoff, jr., is chairman of the board.

SEES NEW OUTLET FOR TALLOW AND GREASE IN FATTY ACID SPLITTING

At a meeting of the fourth regional area of the National Renderers Association, held recently in Cincinnati, O., a representative of Emery Industries, Inc., predicted that there would be a demand for at least 25 per cent of total domestic production of inedible tallow and grease in the fatty acid splitting industry, provided the producers learn to turn out a standardized product. The speaker pointed out that approximately equal amounts of stearic acid and oleic acid result from the fat-splitting of inedible tallow and grease and that, while there is a substantial demand for stearic acid in candle making, lubricating oil and grease manufacture, and synthetic rubber compound production, the joint oleic acid produced is in less demand.

However, he said that a new process developed by his company has revealed how to break oleic acid down into its component fatty acids, at least one of which has been found to be a product with all desired properties for use in plasticizers. He stated that there are good prospects for manifold expansion of this use, but added that real progress in this direction would be helped if the rendering industry could find a means of delivering a standardized tallow or grease so that the fat-splitting industry would know what to expect and could plan its operations.

Estimate of Corn Crop Grows; Quality Is Good

Estimates of the record-breaking 1948 corn crop—and of potential total feed supplies—continued to mount this week when the U.S. Department of Agriculture raised its sights again and announced that corn production would amount to 3,649,510,000 bu., as of November 1. This estimate was 82,000,000 bu. greater than the October 1 report, on the basis of which USDA experts had already predicted large gains in 1948-50 pork production.

Not only is the 1948 corn crop of mammoth size, but it is also of high quality except for grain from some parts of Indiana and Ohio.

Both Short and Long-Range Uncertainties Puzzling to Pork Packers and Producers

NOT only immediate and seasonal influences, such as relatively heavy hog runs, but also such long-range factors as packer and farmer uncertainty over the possibility of price controls, price support legislation and the level of pork production in 1949-50, may be causing the decline in hog and pork prices that has taken place in the last few weeks.

The election result has added an uncertainty to those already confronting the livestock and meat industry.

With hog slaughter and pork production during October running measurably above the 1947 level, and with the expectation that more gilts would be withheld for breeding and more hogs fed until after January 1 with new corn, there had been some reason to believe until recently that the hog market might settle down with most of its seasonal decline already registered.

However, the downward trend that began in late October has been intensified and as relatively heavy marketings continued the top at Chicago slipped off to \$23 on November 10, or the lowest November price in three years. The average at \$22.60 was also the lowest in three years for November.

Noting that the decline of almost \$3 between mid-September and mid-October was a larger and faster break than occurred at that time in 1947 or than usually occurs, the U. S. Department of Agriculture said in late October that apparently most of the total fall seasonal decline in hog prices had taken place. It also predicted that the exceptional advance in prices that took place last December is not likely to be repeated. In fact, said the Department, the increase in prices that usually begins in January may be somewhat de-

layed if many spring pigs are held for long feeding on new corn.

Recent developments appear to have disproved the USDA predictions in part. However, there is one point that deserves special attention—the same one which the Department mentioned in a recent analysis: What will industry inventory policy be? This may be the key to future developments with respect to hog and pork prices.

As the USDA noted, demand for pork for current consumption is probably at least as strong as last year. However, storage demand was also strong in 1947. Cold storage holdings of pork increased 512,000,000 lbs. from November 1 to March 1, compared with a 10-year average increase in stocks of 238,000,000 lbs. during that period.

Cold storage stocks as of November 1 (not yet available) were probably somewhat larger than on the same date in 1947, but small compared with most years. Following the most rapid August-September liquidation of stocks in four years, holdings on October 1 were down to 234,000,000 lbs. This quantity was only 38,000,000 lbs. more than the stocks of the same date in 1947, and smaller than those on any October 1 of record before 1945.

Will packers be eager to build their inventories during the normal winter storage season in the face of price control and other economic uncertainties and the probability that pork production will reach large proportions by late 1949?

As the USDA points out, if an average or less than average quantity of pork should be stored this winter, the weaker storage demand would affect hog price trends at the peak of the marketing season.

FINANCIAL NOTES

Wilson & Co., Inc., has declared a dividend of 25c per share on common stock, payable December 1 to stockholders of record on November 15, and a dividend of \$1.0625 per share on the \$4.25 preferred stock for the period from October 1, 1948 to December 31, 1948, payable January 1, 1949 to stockholders of record on December 13.

Geo. A. Hormel & Co. has voted a dividend of 62½c on common stock, payable November 15, 1948 to stockholders of record October 30, and a quarterly dividend of \$1.50 on its preferred stock.

Armour and Company has declared a quarterly dividend of \$1.50 per share on the \$6.00 prior preferred stock, payable January 1.

OVERTIME ON OVERTIME

The Chamber of Commerce of the United States, by action of its board of directors, announced recently that it will actively support remedial "overtime on overtime" legislation at the next session of Congress. The board decided that whatever bill would best serve to remedy the problems that have arisen out of the Supreme Court decision should be given the right of way. The Chamber believes the subject is of considerable interest to both management and labor. Embodying the first definition of what constituted a regular rate of pay under the Wage-Hour Act, it has served to disrupt a number of collective agreements and to upset overtime pay practices which, in some cases, extended back to 1916.

Smokehouse Design Trends

Movable Houses and Direct Gas Heating

By HERMAN GEHRICH

Vice President of Gehrich & Gehrich, Incorporated

SO MUCH has been said about smokehouses in the last decade, and so much disagreement has been voiced between various operators as to the proper type of smokehouse and the proper procedure for smoking various types of meat products, that it would seem this subject is becoming more beclouded than clarified.

There are still some operators who insist that the best type of house is the multi-story type, two or three levels high, with loading doors at each level. Some of them assert that all they require is a blast burner or pipe burner at the bottom of such a house, a few shovelfuls of sawdust now and then, and they will do a better smoking job than anyone else in the business. The only concession to progress that such operators make is to install a temperature controller somewhere in the house to eliminate the necessity of manually controlling the gas cocks.

Progressive meat and sausage processors have learned that temperature and smoke distribution in a smokehouse is purely and simply a matter of uniform air circulation, and all that the finest temperature controller can do is to control the temperature at the point where the controller bulb is located.

The modern smokehouse we know today is the one in which only one level of "trees" is used, but six to nine trees are accommodated at that level. Such houses are in wide use.

Are Part of Building

There are no statistics available to indicate the actual existing number and details of construction of such houses. But the writer's observations over the years indicate that the majority of them have been constructed as an integral part of a building, of hollow tile or masonry, and lined, at least on the inside, with glazed tile. More recently several houses have been made up of stainless steel panels with 2" or 3" of insulation.

The former construction is beginning to find disfavor with some packers since, once the house is built, it cannot be moved. It can only be completely demolished when changes in plant conditions demand moving the smoking department. It has the further disadvantage of imposing a considerably greater load on the floor upon which it is resting, usually requiring floor reinforcement where it would otherwise not be required. Probably the greatest disadvantage of the part-of-the-building smokehouse is the heat storage capacity of its walls. Sometimes this makes it difficult rapidly to change from a higher to a lower temperature, a condition encountered when a load has just been



GAS-HEATED HOUSES AT FAMOUS MEAT PRODUCTS CO.

processed at, say, 170 degs. F. and a new incoming load is to start at a temperature of 110 degs. F. Unless fairly large volumes of excess air are used, there may be a tendency for the temperature to "creep".

Some of these houses, after being in use for some time, have developed fissures, or, at times, serious cracks in the tile, due to expansion and contraction due to alternate heating and cooling. The most serious problem in this connection, of course, is cleanliness.

The latter type of house—stainless steel with 2" or 3" of insulation—overcomes all of these objections. Being built in panel form, it can be dismantled at any time and moved without damage to its parts. It can be reassembled within a short time. Its walls, of course, are not subject to cracking, and its heat storage capacity is practically nil. It is most responsive to temperature changes, either upward, or downward, as may be required, and the weight load imposed upon the floor is at a minimum.

Smokehouse Heating Principles

In heating—even of the steel panel type of smokehouse—is probably where the greatest errors have been made.

The writer has seen houses with steam coils on the floor, steam coils on the sides, and, in at least one job, a combination of the two. Some have a pit under the house in which a plain pipe or nozzle burner is placed. One

has two pipe burners, one at each side of the house at floor level. Others have a nozzle type gas burner in a pit with a blower to provide for air circulation. The thought in this case probably being that circulation would provide for uniform temperatures.

On numerous occasions, in connection with oven design, it has been shown that the mere fact that an oven is equipped with a recirculating blower does not guarantee temperature uniformity. This applies as much to a smokehouse as any other oven-like piece of heating equipment. The blower must be of proper design; and the design and location of the distributing and recirculating ducts is of utmost importance. A maximum temperature variation in any part of a properly designed house will not exceed 5 to 7 degs. F.

The burner equipment must have a great enough B. t. u. input to provide for a rapid rate of temperature rise when starting up the house, or when changing from a lower to a higher temperature, but it must also have a great enough turn-down value so that creeping will not occur during the "holding periods."

Combustion safeguarding equipment, is, of course, a must. This type of equipment is in wide spread use today, and, therefore, requires no detailed description here. Temperature control equipment should preferably be of the recording type to facilitate supervisory con-

trol over the smokehouse operator.

So much for what is desirable in a smokehouse. Let us now look at what actually has been done with direct gas-fired, recirculating type, smokehouses. As far as the writer has been able to determine, there are at the present time only three direct gas-fired, recirculating type, smokehouses in actual operation with an additional house presently under construction.

Many readers may recall the paper which John Paul Jones of Consolidated Gas Electric Light and Power Company of Baltimore presented on the subject in THE NATIONAL PROVISIONER of May 3, 1941. It was indeed a comprehensive report, particularly in view of the fact that the data obtained were on the very first direct gas-fired, recirculating type air-conditioned smokehouse built. That house had insulated steel walls and was equipped with a smoke unit, including automatic sawdust feed, and temperature and humidity controls.

At the outbreak of World War II the plant at which this installation was made, closed down and the equipment was subsequently moved to Memphis, Tenn. For the duration of the war, the collection of further data on that particular house was abandoned.

Experience with House

In July 1946 the writer visited the installation in Memphis with a view to obtaining any data that had not been gathered by Mr. J. P. Jones. The data obtained was informative and enlightening, and in many respects confirmed Jones' report. The Memphis operators reported as follows:

1. It was the first time in the users' many years' experience as food processors that they had been able to dismantle a house in its entirety at one point, move it and re-erect it at another point.

2. It was referred to as "the best smokehouse we have ever used," particularly as regards temperature uniformity, smoke uniformity and speed in stepping temperatures up or down.

3. Even though the house had been in service quite some time, there had been no increase in the time intervals required to raise temperatures from one setting to another. This feature had never been obtainable in steam-heated recirculating type smokehouses because accumulations of fats, creosote, and other deposits gradually insulated the steam radiating surfaces, gradually increasing the time required to reach temperature.

4. Maintenance costs encountered in cleaning the steam radiating surfaces had been entirely eliminated.

Another point is particularly worth stressing because so much published data devote a great deal of space to the importance of humidity control. When the house was originally installed in Baltimore, it was equipped with a humidity controller and Jones' paper referred to the importance of maintaining the proper relative humidity. When the house was reinstalled at Memphis,

the same control equipment was used and placed in operation. However, after about two weeks of operation, the humidity controller failed to function, but being pressed for production, the operators continued smoking without added humidity, and a few loads were carefully inspected. Much to everyone's surprise, the results were equally as good as before. No additional shrinkage was encountered. Accordingly the use of the humidity control has been discontinued. The instrument is now merely attached to the house, but inoperative, and the house is controlled entirely by dry bulb temperature.

As for the products that are processed

part of the building, is to allow just a few inches clearance between the walls of the house and the "trees" to enable an operator to move the "trees" in and out. Sufficient space for distributing and recirculating ducts is usually not available.

The job happened to be in New York City and fortunately (but probably only through an error by the builder) there was sufficient space available for the required ducts. However, there was no space available at either the sides, the back, or on top of the house for the heating equipment. It was decided, therefore, to build a penthouse on the building roof to house the direct-gas-



STEAM-HEATED SMOKEHOUSE AT GIRARD PACKING CO.

in the Memphis smokehouse, they are primarily hams and bacon. A load of 420 to 480 hams averaging approximately 6,000 lbs. per load is processed in the usual manner for a total time of 18 to 24 hours, depending on the size of the hams. A load of approximately 5,600 lbs. of bacon is processed in the usual manner in 14-18 hours.

Sawdust consumption averages 200 to 300 lbs. per 24 hours.

Gas consumption figures were not obtained as there were a number of other pieces of gas-fired equipment on the same line and meter. However, it is reasonable to assume that the figures compiled by Jones on this same unit while it was in use in Baltimore, would prevail in Memphis—625 B. t. u. per pound on ham, and, due to the shorter cycle and lower temperature in bacon processing, somewhat under 625 B. t. u. per pound on bacon.

Three Other Installations

A second installation made recently was a conversion job on a steam-heated smokehouse constructed of tile. Generally speaking, this kind of job is most undesirable since the usual procedure in building a smokehouse as an integral

fired air heater and recirculating blower, and since the smokehouse was on the top floor, it was a simple matter to connect the distributing and recirculating ducts inside the smokehouse to the heater and recirculating blower.

The installation is operating very successfully and here again humidity control is not used. The principal products being processed are butts, tongue and bologna.

A third installation has just recently been made at the Famous Meat Products Co. in Philadelphia. It is a two-compartment stainless steel house and on this installation we have been able to get the local gas company to agree to install a separate meter for the smokehouse so that detailed data regarding gas consumption as related to the weight or various types and loads of product will be obtainable.

The fourth installation in point is steam heated, at Girard Packing Co. and also in Philadelphia. It, too, is of insulated steel panel construction, demountable, and used for hams, butts and frankfurters. Although just recently put in operation, results have been so good that several like houses

(Continued on page 19.)



Good Plant Eating Place Wins and Holds Workers

By JOHN A. HOWLAND

FOR years the traditional symbol of the American worker was the dinner pail, and it was not so long ago that the majority of meat and poultry packing workers carried the mid-day meal from home to the job and ate it while seated on a convenient workbench or crate.

Today the dinner pail as a symbol is disappearing in larger plants and factories. Practically all the larger employers in the packing business have found in-feeding important to a smooth and efficient operation. World War II brought many changes in the eating habits of most American workers. With war plants springing up in remote parts of the country, and pressure being brought to bear upon management for greater production, management in desperation turned to in-feeding. Cost was no consideration; the idea was to save time. Yet these in-feeding experiments proved that, while they certainly save time, they also make other and unexpected contributions to the packing plant.

In-feeding not only boosts morale but also makes important contributions to industrial relations. Both employees and employers are benefited. Workers get better food at lower prices, a place and an opportunity to meet and eat with their friends—all adding up to better "working conditions." Management finds that the appeal of "one last cup of coffee before work" proves to be an attraction that reduces starting-time tardiness. Hot lunches pep up workers' energy, rest period snacks relieve fatigue and let-down that lead to errors and

accidents. Thus, in-feeding helps keep production rates up.

However, management receives the greatest benefits by the improvement in the attitude of workers toward the organization employing them. In more than one of these organizations, the employee restaurant created a vastly improved spirit that, in turn, helped to solve many of the minor headaches to which industrial management is constantly being subjected.

Recent surveys on "in-feeding" among representative employers that have had experience with company restaurants showed, three to one, that workers were found to be more cooperative. In addition, there was almost a 50-50 opinion that on-premise feeding reduces labor turnover, helps hold good quality employees.

Attracts Superior Employees

The convenience (and appeal) of a well run employees' restaurant has, in fact, proved a real attraction to the better-type employee. For example, one company that employs an almost irreplaceable type of highly skilled worker points to the employee cafeteria, among other attractions, at a new branch, as extra inducement that has persuaded 90 per cent of the employees to travel some 30 miles when they moved recently.

From among a group of employers who have had experience with this development, 83 per cent held that the benefits to management are sufficient to make them believe a greater part of industry will provide employee feeding facilities in the future. There are few subjects on which labor and management fully agree today, but the question of in-plant feeding is one on which they now see eye to eye. In a recent survey among personnel directors and local labor leaders, both groups pointed to the company restaurant as a factor in improving labor relations.

While it has always been a military axiom that an army "travels on its stomach," it is only recently that management has come to realize that food and a worker's well-being are factors that affect production and profits. In-plant feeding gives the employer a chance to supervise a part of the employees' diets. Adequate and nutritious foods are "steam to the human boiler," and, while the employee sometimes suspects that there may be a little too



UNIT FOR INPLANT FEEDING AT OUT-OF-WAY LOCATIONS

much paternalism in watching over his general health, the end justifies the means.

Employee restaurants today are nearly always the responsibility of organization management. There are a few cases where operation of the restaurant is in the hands of an employee cooperative, but this type of operation is not likely to spread because running a restaurant is not a job for amateurs. When management takes proper responsibility for the company restaurant, it has a choice of method of operation. Either it runs the restaurant itself, or it shares the responsibility with a professional restaurant management concern. Among management men who have an opinion, more than half express a preference for the "contractor-operated" restaurant. This reflects a desire to have someone run the restaurant "who knows his business as we know ours."

Company-Managed Cafeteria

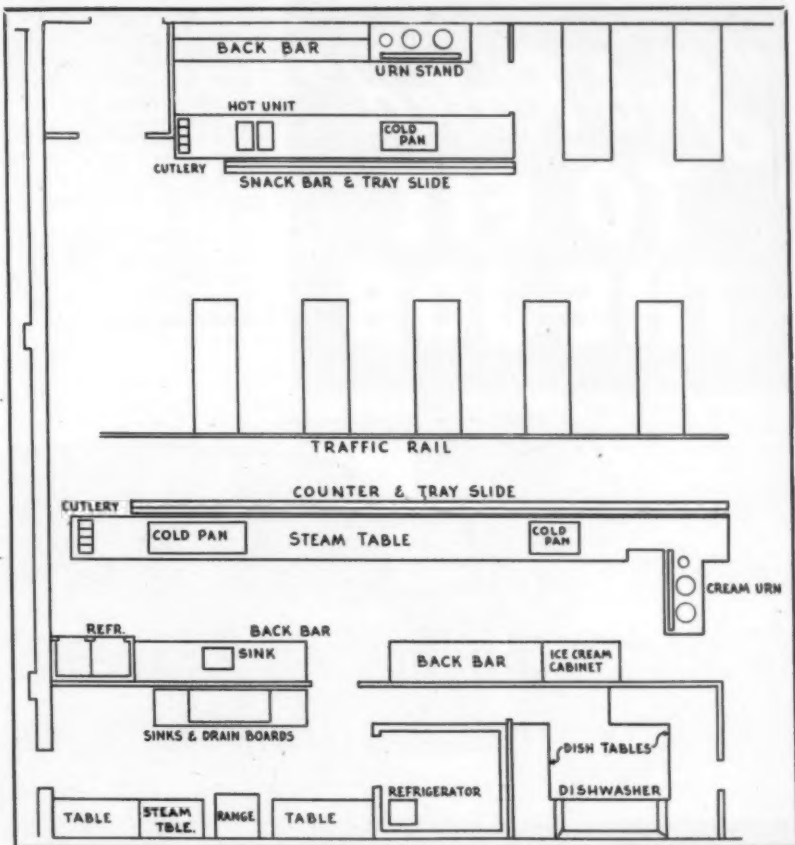
Naturally, the type of food service will depend on the number and type of employees, conditions and facilities available, as well as on the aims and desires of management. These forms of food service are open to management: (1) vending machine service; (2) company operated restaurant; (3) professional contractor-managed restaurant; (4) operation by labor union.

The advantage of the company-managed cafeteria is that it gives direct control of personnel and service. However, it puts the company into the restaurant business, which means employing a chef, experienced restaurant manager and counter help. The manager must be responsible, under management supervision, for menu planning, food purchase, preparation and prices, and for the delicately balanced economics of such a feeding operation.

Running a restaurant is a specialized business. Extemporaneous food buying, inexperience in storage or mistakes in judging the requirements of any labor force may quickly lead to excessive costs. The professionally-managed installation, working closely with the organization management so that it integrates and carries out company policies, permits management to exercise its rightful responsibility to its employees in every phase of a feeding service. In addition, the company benefits from the advantages of planned, large scale food buying, know-how in menu planning and statistical experience in what different types of workers want to eat.

Policy on Profit-Making

One of the larger professional restaurant contractors reported recently that while some employee restaurants are run on a self-sustaining basis, the recent trend is decidedly toward a non profit-making operation. Andrew J. Crotty, Jr., spokesman for this Boston firm, explains this trend by saying: "When the factory cafeteria was thought of merely as a convenience for employees, manage-



TYPICAL EQUIPMENT LAYOUT FOR AN EMPLOYEE CAFETERIA

ment expected it to pay its way. But since business has discovered that in-plant feeding has other benefits, notably in the field of worker-management relations, manufacturers show an increasing willingness to absorb part of the operating cost and find such expense more than justified on the balance sheet."

Some employee restaurants are run on a self-sustaining basis. The smaller organizations usually absorb a nominal monthly service fee as a logical operating cost. The trend is decidedly toward a non-profit restaurant operation, with management recognizing that the many benefits accruing are worth the small cost involved. In certain cases these benefits have a value to management that warrants furnishing food to employees at actual food cost, the service of the cafeteria being entirely an employee expense.

Management in the trade is coming more and more to realize that it has an investment in the human machines, and that workers are human beings whose enthusiasms for their employers have a definite relationship to efficient production. The American working-man and woman doesn't like being a cog in the industrial machine, designated by a number. He has competitive instincts and yearns to be "on the team" and made to feel a "part of things."

It may be fairly concluded that an

employee cafeteria offers an inexpensive and far-sighted first step to many employers who recognize this new labor-management philosophy.

FATS-OILS ALLOCATIONS

Supplemental export allocations and cancellations, in addition to those announced on November 5, approved during the week ended November 5, by the USDA included 3,000,000 lbs. of inedible tallow and grease allocated to "contingency" to permit the Office of International Trade to license small requests, commercial procurement, and 7,068,000 lbs. of inedible tallow and grease allocated to Cuba for commercial procurement. 1,200,000 lbs. of this is a substitution of tallow and grease for 1,200,000 lbs. of coconut oil previously allocated.

CARRY-THROUGH STABILITY

The November issue of the *Journal of the American Oil Chemists' Society* contains an article on "The Effect of Shortening Stability on Commercially Produced Army Ration Biscuits. II. Development of Oxidation During Storage," by Harold H. Stevens and John B. Thompson, QM Food and Container Institute for the Armed Forces whose offices are in Chicago.

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He will then recommend a Dodge "Job-Rated" truck that has been engineered and built to fit your job.

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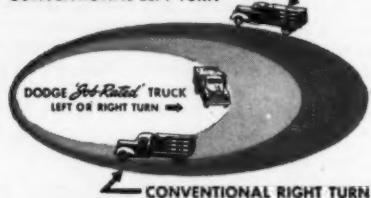
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PLUS... these important NEW features

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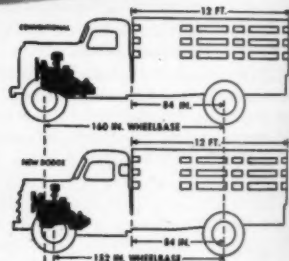
SHORTER TURNING DIAMETERS

New Dodge "Job-Rated" trucks provide an entirely new ease of steering and handling. You can turn in much smaller circles, right and left, because of a new type of "cross-steering," plus shorter wheelbases and wider tread front axles.



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New Dodge "Job-Rated" trucks have much better weight distribution. You can haul more payload. This has been achieved by moving the front axle back, under the frame, and moving the engine forward. More of the load is carried on the front axle. Wheelbases are shorter . . . but cab-to-rear-axle dimensions are unchanged.

DODGE "Job-Rated" TRUCKS

FIT THE JOB . . . LAST LONGER !

Visit the Big Dodge "Job-Rated" Truck and Equipment Show, Madison Square Garden, New York City, November 18-21, 1948

Mechanical Aids Perform Well in Treatment Plant

THE primary stage of an industrial waste treatment plant which may be of some interest to meat packers has recently been installed by Delany & Company, Inc., manufacturer of animal hide glue. The firm's establishment is located on the Delaware river in the northeastern section of Philadelphia.

In glue manufacturing a considerable volume of water is used, most of which is finally discharged into the river as industrial waste. In order to clarify this water, and in compliance with the federal and state pollution abatement program, the company installed the treatment plant.

The raw material stock for the glue consists of tannery trimmings and fleshings which are stored and then washed in large vats to remove grit, grease, etc. The stock is mixed with 8 per cent lime by weight and allowed to soak in the lime solution for several weeks. After soaking, the lime is washed out of the stock. Excess lime remaining after washing is neutralized with sulphuric acid. All water used in the above operations is discharged as waste.

The next step is to cook the treated stock to extract the glue liquor. After extraction, the glue refuse is washed from the cooking kettles. The glue liquor is centrifuged to remove impurities and is passed to an evaporator for concentration. The glue liquor passes through a de-aerator to lower the temperature, and the glue is finally gelled by refrigeration. The gelled glue is hardened by passing it through drying alleys, after which the finished product is broken and ground for shipment.

The refuse or tankage is acidulated with sulphuric acid and the grease is pressed out by hydraulic press. The grease is washed and processed to increase its value.

The remaining tankage is digested and processed to commercially-dry tankage, which is sold as a fertilizer base. The washing water from these operations is discharged as an industrial waste.

The glue manufacturing plant is in operation 24 hours per day, six days per week.

The industrial waste treatment plant consists of a grit chamber, settling basin, a lagoon for disposal of sludge and grease recovery facilities.

The rate of flow of industrial waste at the Delany plant varies from about 10,000 to 75,000 gallons per hour, with

and delivered to a lagoon on the plant property.

Effluent from the grit chamber passes to a catch basin which provides a detention period of about 3.1 hours at the average flow rate. An existing basin was remodeled to provide a tank 33 ft. x 5 ft. 9 in. (water depth) x 100 ft. long.

This tank is provided with two 16-ft. wide Link-Belt straightline sludge collectors which convey the settled sludge along the bottom to a cross collector at the influent end of the tank. The cross collector conveys the sludge to a pocket, from which the sludge is removed by a 75 g.p.m. plunger type pump to the sludge lagoon.

On the upper, or return run, the sludge collector flights skim the liquid surface of the catch basin and convey the floating grease to the effluent end of the tank. Grease is removed from the tank by dipping the edge of the slotted drawoff pipe of a Link-Belt



General view of waste treatment plant as seen from influent end of primary type settling tank. Grit chamber appears at left. (Link-Belt photo.)

the average over a 24-hour day being about 47,500 gallons per hour.

The grit chamber is a plain concrete chamber 10 ft. wide x 3 ft. 5 in. (average water depth) x 39 ft. 6 in. long and is designed to remove grit and large organic solids. The grit is removed at weekly intervals by a crawler crane

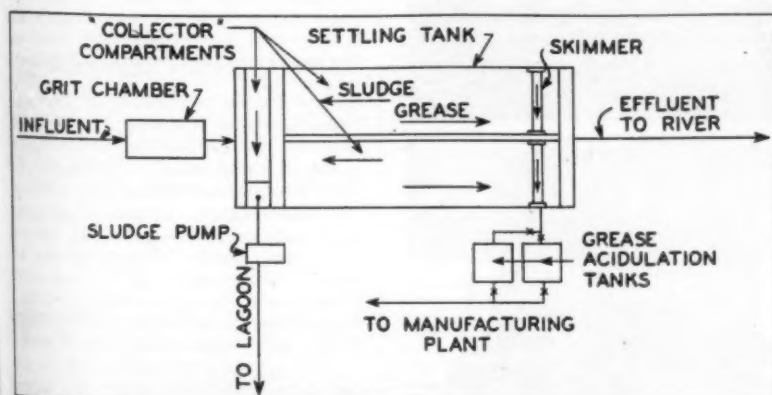
Rotoline scum skimmer below the surface of the water and flushing the grease to a separate tank. The grease is then acidulated and pumped to the manufacturing plant for treatment and recovery as a by-product.

The waste treatment plant has proved successful. Using the average flow rate of 47,500 g.p.h., the 24-hour composite samples taken in a recent survey show that a total of 9,530 lbs. of 5-day B.O.D. and 19,800 lbs. of suspended solids were discharged to the treatment plant during a day's operation. The plant effluent contained 6,660 lbs. of 5-day B.O.D. and 6,800 lbs. of suspended solids. Thus, 2,870 lbs. of 5-day B.O.D., or 30 per cent and 13,000 lbs. of suspended solids, or 65.6 per cent, were removed during the day's run.

A large portion of the solid material is finely divided and colloidal.

A portion of the 1,310 lbs. of grease removed from the waste during the day's operation was lost in the sludge removed from the bottom of the catch basin and could not be recovered.

It is estimated, however, that approximately 1,100 lbs. of grease are



FLOW DIAGRAM OF WASTE TREATMENT PLANT OF DELANY & CO.

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skimmed from the liquid surface of the catch basin daily and processed.

The application of mechanical equipment to this problem has proved very satisfactory, both from the standpoint



Effluent end of settling tank, showing operator at lever of scum skimmer for removing grease and flushing it through trough in foreground to grease acidulation tanks at left. (Link-Belt photo.)

of an increase in the operating efficiency of the catch basin and the fact that grease can be recovered and sold as a valuable by-product.

STREAM POLLUTION CONTROL

Plans for the establishment of water-pollution control offices in each of the major river basins, to advise and co-operate with states and municipalities in pollution abatement programs, have been announced by the U. S. Public Health Service.

With the first of the offices already in operation at Kansas City for Missouri and parts of adjoining states, the agency said four others, each handling two or more states, would be organized by the end of the year. These are offices for the Pacific Northwest, at Portland, Ore.; the upper Mississippi basin, probably at St. Louis; the Great Lakes basin, at a site not yet chosen; and the Ohio-Tennessee, probably Cincinnati.

Similar offices, it was announced, eventually will be established for the Northeast, North Atlantic, Middle Atlantic, Southeast, Southwest-lower Mississippi, Western Gulf, Colorado, Great Basin (including most of Nevada), and California.

Although none of the money authorized by a pollution control bill passed by Congress has yet been appropriated, the Service is going ahead with offices.

PLAN MA

The repeal of the 1917 law which imposed a tax on the manufacture of kerosene, T. Truitt, president of the American Petroleum Institute, said today.

Communism is no relief, it only confuses the issue. There is no discrimination in the white interest. Use the power of the trying that is.

"But the monopoly is not a monopoly," only a country a monopoly.

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PLAN TO PROHIBIT YELLOW MARGARINE IS CRITICIZED

The proposal by butter interests to repeal taxes on margarine, but to impose a complete prohibition against the manufacture and sale of yellow margarine, was described recently by Paul T. Truitt, president of the National Association of Margarine Manufacturers as entirely unacceptable.

Commenting that the plan would give no relief to the housewife and seeks to confuse the issue, Truitt stated that there is no valid reason for any tax or discrimination, state or federal, against white or yellow margarine. The butter interests, said Truitt, still are trying to use the law to cripple a competitor and trying to retain an unfair advantage that is against the public interest.

"Butter's claim that it has any monopoly on the color, yellow, is ridiculous," Truitt declared. "Butter is the only product made in this or any other country that we know of which claims a monopoly or right to any color."

"Any number of products look like other products and are used for the same purposes. Rayon looks like cotton; nylon like silk; vegetable shortening like lard, and so on through an almost interminable list. Yet none of these products has asked legislation which would prevent its competitors from being colored like itself."

CATALOG OF MEATS

Pfizer Brothers of Chicago has recently published a profusely illustrated 10-page catalog on the cut meats and other foods that the company sells to hotels, restaurants, clubs, camps, schools, railroads, hospitals and other institutions. The booklet lists and illustrates the precut and packaged specialties of the Pfizer company and gives the average weights in which a large number of items are obtainable. The catalog is designed to make it easy for the buyer to order the exact type and size of meat cut he wishes so that it is easy to control portions and preparation in the kitchen. All meats are federally inspected.

Smokehouse Design Trends

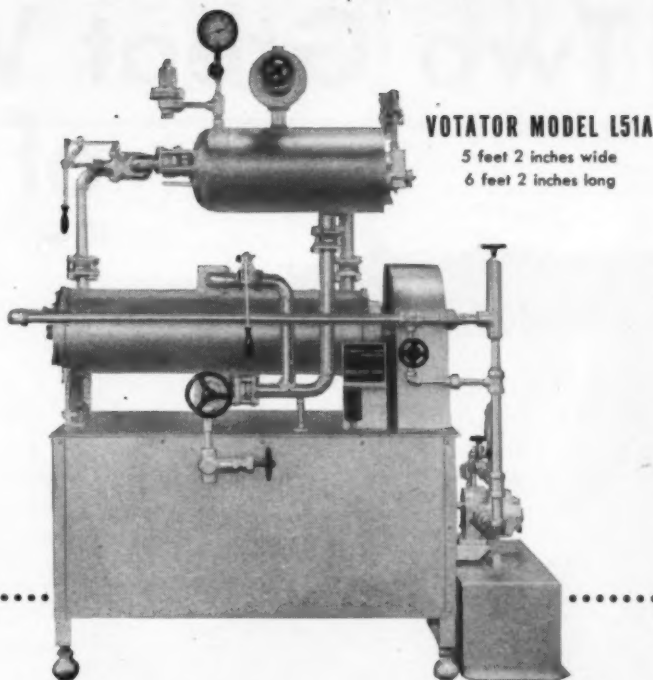
(Continued from page 13.)

are being considered both by Girard and associated processors.

In summary, unmistakable trends in smoke house design seem to be:

- 1) Demountable construction; 2) Insulated steel panels; 3) Better forced recirculation; 4) Combustion elements (heaters) outside of the house walls; 5) Less emphasis on special humidity controls; 6) More emphasis on temperature and safety controls, and 7) All "trees" on a single level.

The net result is, not only greater convenience, cleanliness and control, but lower processing costs.



VOTATOR MODEL L51A

5 feet 2 inches wide
6 feet 2 inches long

3,000 pounds of top-quality Lard per hour!

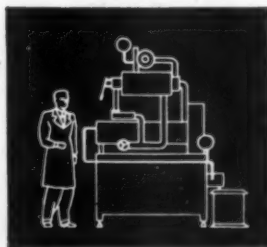
You could hide this VOTATOR lard processing unit in the pantry. It chills and plasticizes 3,000 pounds per hour on a continuous basis. Add these facts together—you have lard production at very low cost per pound. In view of the closed, controlled character of the process, that means not just lard but lard that sells on the top-quality level. Fully developed VOTATOR lard processing apparatus is available in capacities up to 10,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

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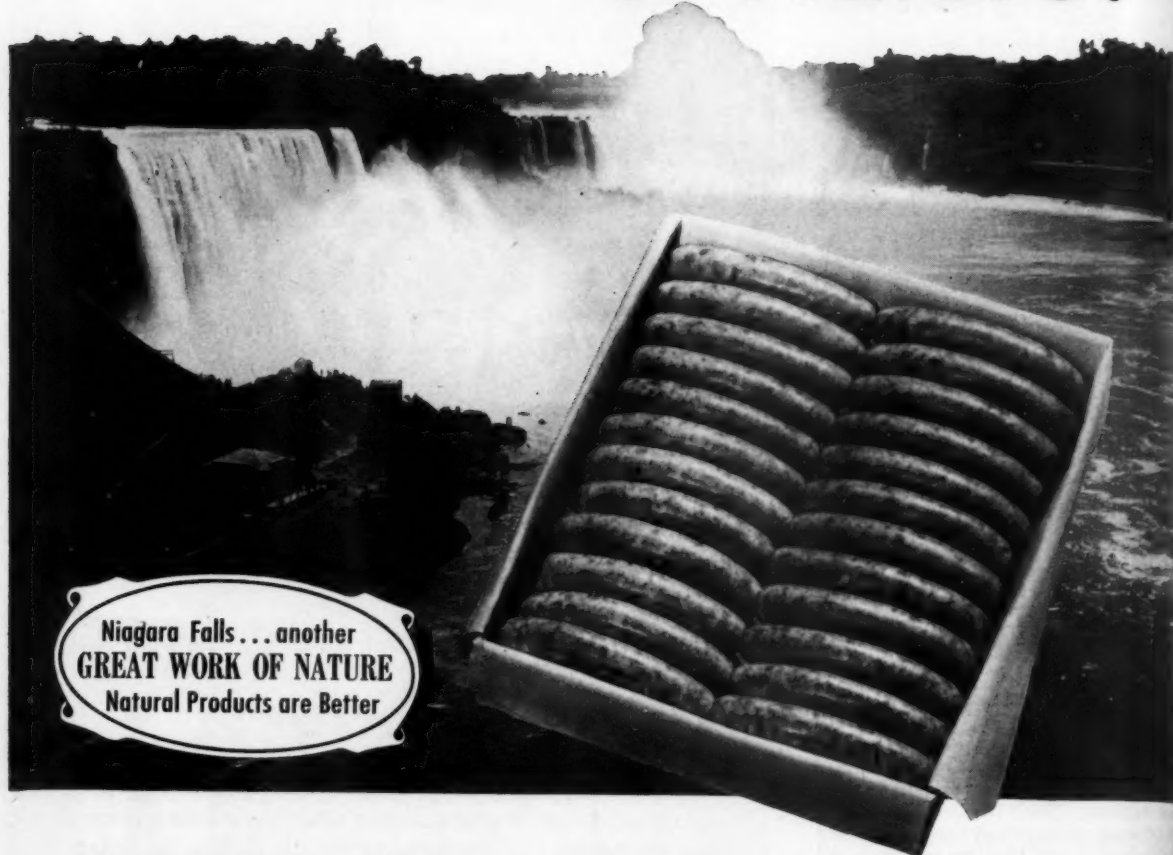
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Up and down the MEAT TRAIL

George H. Shaw of Meat Inspection Service Dies

George H. Shaw, chief of the architectural engineering section of the federal Meat Inspection Division, died suddenly at his home in Hillandale, Md., on November 7 at the age of 67 years. Mr. Shaw's work with plans for construction of meat industry plants had brought him into contact with many packers.

Shaw received his academic training in the Massachusetts Institute of Technology and graduated from Brooklyn Polytechnic Institute. He joined the federal meat inspection service as a sanitary engineer in 1913. Beginning with January, 1918, he served as sanitary engineer for the U. S. Public Health Service and as chief of the division of housing and sanitation, Public Health Service, Philadelphia, Pa. In 1930 he returned to the meat inspection service as senior architectural engineer.

Shaw made several outstanding contributions in the development of standards for meat packing establishments and meat packing equipment. The booklets "Information for Applicants for Federal Meat Inspection" and "Suggested Notations or Specifications to Accompany Drawings of Slaughtering Plants" prepared by him were of great value to packers and designers.

Personalities and Events of the Week

● Directors of the Western States Meat Packers Association met on November 5 at the Palace hotel in San Francisco to discuss plans for the annual meeting of the group which will be held at the same hotel in San Francisco on February 9, 10 and 11, 1949. Board members were enthusiastic over prospects for the 1949 convention.

● Dr. George A. Dick, emeritus professor of animal husbandry and former dean of the University of Pennsylvania School of Veterinary Medicine, died recently at Philadelphia at the age of 70.

● Abraham Bros. Packing Co., of Memphis, Tenn., recently opened a new direct buying station at Senatobia, Miss. In opening the station, said to be the first of its kind in the South, the firm noted that it constituted further proof "of our belief that soon the South will be producing all the meat animals it consumes, adding vastly to southern farm income."

● Allen Nash, hog buyer for Wilson & Co. at Cedar Rapids and other points in the middle west, was seriously injured November 7 in an automobile accident just outside Marshalltown, Ia. He is in the hospital there and it is reported that he will be taken home to Cedar

Rapids the latter part of the week. He was on his way to attend a meeting of hog buyers in Kansas City when the accident occurred.

● Lou Menges Organization, packing house architects and engineers of Basking Ridge, New Jersey, has been engaged to design a complete wholesale meat and processing plant for Syracuse Meat Co., Syracuse, N. Y.

● A five-story brick and concrete utility building, 168 x 65 feet, was recently placed in full use by the Plankinton Packing Co., Milwaukee, Wis. The occasion was celebrated with an open house for employees and their families, which was attended by 4,200 persons. The building provides approximately 50,000 sq. ft. of floor space and houses the medical department, offices, locker and shower rooms, cafeteria, laundry, credit union office, Meat Inspection Division office and packaging materials storage. Additional space has been made available for all departments, according to W. F. Schuette, president and general manager. This is the second of two new buildings recently added to the plant, the first being a four-story live hog storage building which was completed last summer. It houses 5,000 animals and is connected by a runway with the Milwaukee stockyards. Measuring 168 x 81 feet, it has approximately 53,000 sq. ft. of floor area.

● About \$200 damage was caused by a recent fire at the Eastern Packing Co., Springfield, Ill. A spark from an acetylene torch that had been used for remodeling work during the day was believed to have been responsible for the blaze.

● A heart attack was responsible for the recent death of Andrew Hoffman, 80, former bookkeeper for John Hilberg & Sons, Cincinnati, O. Mr. Hoffman had been employed by that firm for 26 years. He is survived by his widow, Mary Gabel Hoffman; a son, Earl A. Hoffman; six grandchildren and a great-grandchild.

● Operations have begun at the new Plainview (Tex.) Rendering Co. plant, according to W. H. Attaway, partner-manager of the firm. The tile building, equipment, plot and motor vehicles represent an investment of \$60,000, and the plant is said to be one of the most modern in Texas.

● Marshall O. Anderson, vice president and general manager of King's Packing Co. at Nampa, Ida., has been named as the American Meat Institute's regional chairman in the Idaho area. Anderson succeeds the late Wallace B. Keim of H. H. Keim Packing Co., Ltd., who served as regional chairman for the Institute from 1945 to his death last spring. The Institute's regional chairmen serve as advisors to the president of the Institute on matters of regional

SHORTENING BY KINGAN

Two-hundred thirty-eight pounds of Kingan & Co. Seafoam shortening went into this "world's largest cake" which celebrated the second anniversary of Albert Galyan's supermarket in Indianapolis. The honor of cutting the giant pastry went to Charlie Emrick, specialty salesman for Kingan. Emrick cut the cake into 17,000 pieces. The cake, baked by the Roselyn Bakery, Indianapolis, weighed 2,305 lbs. and cost \$1,200. The 2-lb. cans of Seafoam, stacked beside the cake, represented the amount that went into the batter. One of the most successful grocers in Indianapolis, Mr. Galyan started his store as a small stand only two years ago. It is now enjoying a business volume of \$2,500,000 annually.



Up and Down the TEE-PAK TRAIL

Dear Boss:

Some time ago I wrote you about how some of my customers were using Tee-Pak Casings for a better Smoked Ham, with the bone in. Well, for some of the boys who might be interested in Smoked Ham with the bone out, split or whole, ready to eat, here's the way to do it. It's an especially good idea for hotels, restaurants, church suppers and housewives who want a good smoked ham flavor in a product that is 100% usable, with no waste or fuss, and where they don't have the means or desire to cut through or around bones. It makes a very nice ham for serving as the thickness can be controlled all the way down each slice.

The larger size hams weighing 16 lbs. and over are usually best for making into boneless smoked hams. Skin, trim and bone the cured ham, and stitching before stuffing will produce a product that slices better. Use a 4½ x 22" standard stretch Tee-Pak Casing with two double ¼" vent holes at one end. The end having vent holes should be tied before soaking. Be sure to soak casing for fifteen minutes in warm water first.

Put undrilled end on stuffing horn when stuffing. A pneumatic stuffer gives a better shaped package with less work than hand stuffing. Pull about one-half of the casing up over the horn and stuff what was the shank end first.

For stuffing by hand a 500 x 19" light weight casing may be easier to handle.

Now tie the ends of the casing, but before making the second tie, pull up tight on the casing to compress the meat and make a firmer, better shaped package. Then pull stockinette first over the end of the casing where the vent holes are, and hang with this end down. Smoke and cook by any proper method until the inside temperature has reached at least 150° F. Shower with warm water, let cool and store in cooler.

Some folks, boss, like a little variation in their smoked boneless ham by sprinkling a mixture of sugar, spices and gelatine over and inside, the ham before stuffing. And I can say that this makes a very tasty dish, indeed.

Regards—

Joe,

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263 Terminal Bldg., Toronto, Canada



interest and officiate in connection with regional meetings or other area projects.

• It's the "lucky 13th" for Howard Medici, executive vice president and director of the Visking Corp. Last week-end he experienced the thrill of a lifetime when he made a "hole-in-one" on the 13th hole at the Hinsdale Golf Club near Chicago. He's pretty happy over his good shooting.

• M. S. Abraham, packinghouse products broker, has opened an office at 259 West 14th st., New York, and will conduct a brokerage business under his own name.

• Bill Nolf, associated with the meat industry in the Pacific Northwest for 16 years and now sales manager of the Serv-U-Meat Co. of Seattle, is making an extensive trip to 18 communities in the Territory of Alaska on behalf of his wholesale meat organization.

• The Cariani Sausage Co. is holding the formal opening of its new plant (see THE NATIONAL PROVISIONER of November 6, page 12) at 2424 Oakdale ave., San Francisco, on November 14. John Cariani, Al Cariani and John Poletti are partners in the firm.

• H. B. Bartleson has been named district manager for Swift & Company in the Fort Worth, Tex. area. He will direct sales activities in 16 Swift sales units in Texas and Oklahoma. Bartleson, who began his career with Swift 20 years ago, succeeds A. C. Ferguson, who was transferred to Pittsburgh, Pa. as district manager.

• A new warehouse building is being erected at the plant of the Los Angeles Meat Co., Vernon, Calif. The masonry structure will be 40 by 180 ft. in area and will cost approximately \$14,000.

• In the first conviction in the county's drive against the illegal processing and sale of horsemeat, Chief Justice John Hillery recently charged the Hall Field Sausage Co., Inc., Buffalo, N. Y., with processing of horsemeat in sausage for human consumption. The company pleaded guilty.

• A charter of incorporation has been granted Williams and Pinson Packing Co., Inc., Gadsden, Ala., by the secretary of state. Authorized capital stock is \$10,000 and incorporators are Mrs. Maude Ethel Williams, Mrs. Geneva Garmon Pinson, S. P. Williams and Robert L. Pinson.

• Following a hearing on a petition for an injunction filed in common pleas court, Penn Packing Co., Philadelphia, has been ordered to obtain the services of an engineer to see if exhaust fans could be installed to carry off the odors emanating from the packing plant. Nearby residents filed the petition, complaining the plant is a "nuisance and an annoyance."

• Don Moore, manager of the Duluth territory for Geo. A. Hormel & Co., passed away suddenly as a result of a heart attack at Duluth.

• Harold W. Townsend recently resigned his position as sales manager of Sayer & Co., Inc., of New York city.

Following a vacation, Townsend plans to resume activity in the casing industry after the first of the year.

• During the recent convention of the American Butter Institute, Inc., held at Chicago, E. J. Davidson, vice president of Wilson & Co., was elected president of the Institute.

• C. F. Smyth has been appointed head of branch house operations of Swift & Company. Smyth succeeds A. L. Jewell, who is retiring after 45 years of service with the company. Smyth joined Swift



A. L. JEWELL



C. F. SMYTH

at Chicago in 1924. He served as superintendent of the Swift & Company branch at Louisville, and district superintendent of the Detroit and New York territories. He has been assistant head of the branch house operating department in Chicago since 1943. Mr. Jewell has been head of the branch house operating department for the past eight years and prior to that served the company in various capacities in Chicago, Toronto and New York.

• A new battery of drying smokehouses with humidity control has been installed in the fresh sausage manufacturing department at the Geo. A. Hormel & Co. plant at Austin, Minn.

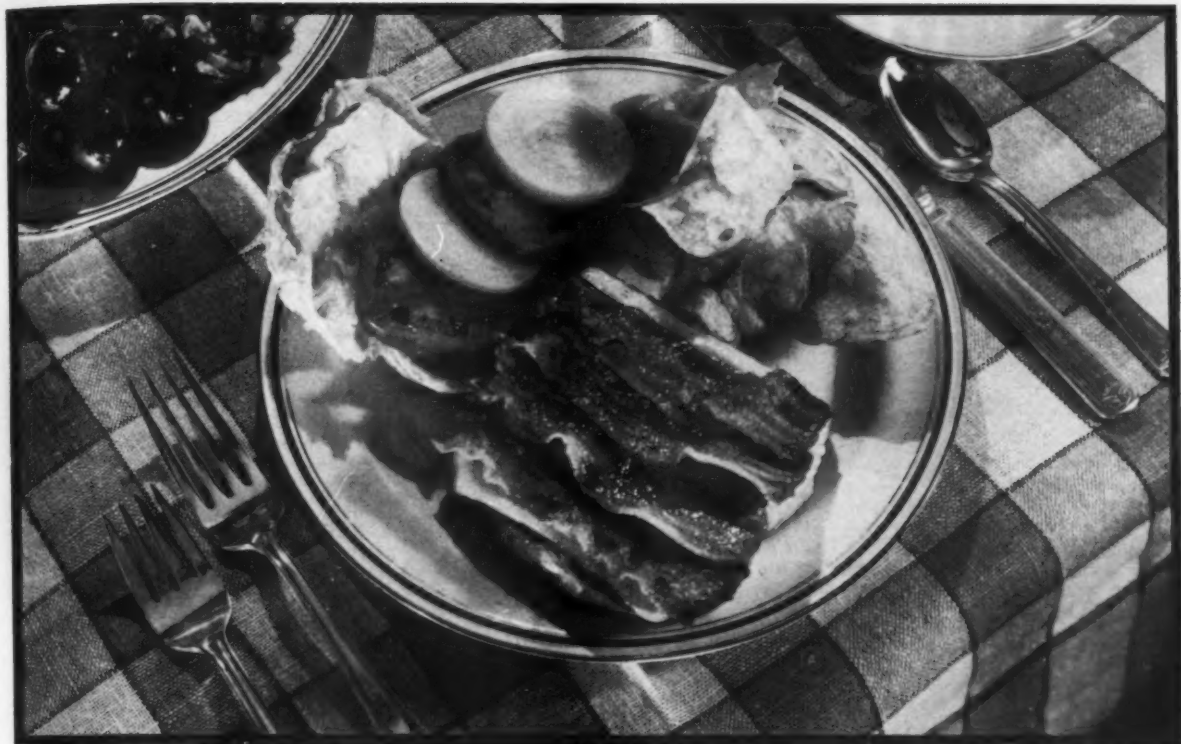
• The grand champion steer of the 1948 American Royal livestock show in Kansas City, which was purchased by the Williams Meat Co., will furnish steaks for the annual banquet of the American Aberdeen-Angus Breeders' Association on December 1 at the Palmer House in Chicago.

• Federal income tax deficiency liens totaling \$677,331 were recently filed against Ely Glazer, president of the Monarch Packing Co. of St. Louis by the U. S. Collector of Internal Revenue. In 1947 Glazer was charged with violation of wartime set-aside orders in diverting beef from the government to civilian consumption.

• Perth Amboy Packing Co. of Perth Amboy, N. J., recently pleaded guilty in federal court to shipping boiled hams and smoked butts in interstate commerce without government inspection.

• O. B. Joseph, president of the James Henry Packing Co. of Seattle, Wash., has been taking a vacation and hunting trip after pheasants in South Dakota.

• James Fairweather, sr., formerly general office manager of the Hygrade Food Products Corp., New York city,



crisp fall weather
calls for
more
crisp bacon
breakfasts

For delicious, full flavored bacon you need the right combination of special curing ingredients, with the added flavor appeal of Fearn protein flavor builders.

Fearn cures for bacon are special cures, blended to produce finest possible results in exactly the curing time needed to maintain production schedules. Fearn bacon cures are balanced to give attractive color to the lean, with the desired light, dark or golden brown color in the cooked product. They give a rich, rounded, delightful flavor that boosts sales and repeat demand. Ask for details.

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32" x 13½" x 10" deep
weighs only 11¼ lbs.
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Firm name and identification numbers permanently embossed on both sides of container, if desired.

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TAPERED CONSTRUCTION FOR COMPACT NESTING!

When not in use empty Alumi-Lugs may be stacked ceiling high without danger of jamming or sticking.



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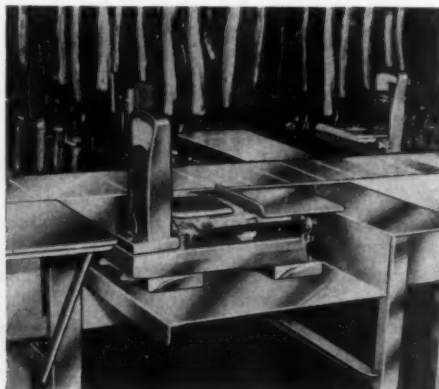
makes it possible to stack 5 or more Alumi-Lugs with up to 1000 lb. load. stacking bar prevents crushing meat.



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Cut your labor costs and speed-up production. Keep your meat products hygienically clean and pure with PRE-FAB all aluminum CONVEYORS. Weighing and packing tables are an integral part of the conveyor. Pre-fabricated of non-corrosive and non-contaminating sparkling aluminum, the complete unit can be easily cleaned with hot water or steam. Sagless, vibrationless, perfectly flat belt-plate top is ideal for processing or packing. PRE-FAB'S are job-engineered to your specific needs, for incline or horizontal flow. Shipped in 5 ft. sections for quick assembly. Get the facts on other exclusive PRE-FAB features, send for folder. Write or wire your needs to:

MERCURY CONVEYORS, Inc. Hillsdale, N. J.

Pre-fab
ALL ALUMINUM
strong... lightweight
CONVEYORS
with integrated
**WEIGHING and PACKING
TABLE UNITS**

died recently of a heart attack at the age of 51. He had been associated with Hygrade for 21 years.

• The firm of Archie McFarland & Sons, Salt Lake City, Utah, has converted its form of business organization from a closed family enterprise to a corporation. The firm will be capitalized at \$600,000, including 20,000 shares of \$25 par value common stock and 2,000 shares of \$50 par value cumulative preferred.

• John W. Heuring, 75, former manager of the Sinclair Packing Co., Des Moines, Ia., before establishing his own grocery business, died recently in that city after a two-year illness.

• A recent fire destroyed the Hobart Rendering Works located near South Kortright, N. Y. The cause of the fire was undetermined, and the loss was estimated at \$90,000.

• Leo H. Miller recently purchased the interest of his partner, Andy Kramer, in the Miller & Kramer Packing Co. of Tipton, Mo. The two men bought the firm in December, 1945, and had remodeled and improved the plant in many ways since that time.

• H. H. Roberts of Pleasant Hope, Mo., met with the Chamber of Commerce of that city to discuss plans to enable him to get the proper power facilities for a rendering plant to be built about two miles west of the town. Mr. Roberts has operated two rendering plants in northern Missouri.

• Dr. E. R. Krumbiegel, city health commissioner at Milwaukee, Wis., has proposed that the judiciary committee of the common council pass an ordinance which would boost fee revenue for city inspection of meat to about \$43,080 to meet expenses in 1949. This fee would be paid by meat packers on the basis of \$2.50 for every hour that an inspector works in a plant.

• J. Fred Vissman, 73, former sales manager of the Emmart Packing Co., Louisville, Ky., died recently after a short illness. He had been with the company for 23 years. Prior to that time, he was an employee of the Louisville Provision Co. He is survived by his wife, Mrs. Blanche Montz Vissman; six sons, a daughter and a sister.

• The Bernard S. Pincus Co., Philadelphia, Pa., has contracted for a one-minute spot announcement on the television station WCAU-TV, Philadelphia. The film commercials will be carried for 26 weeks in behalf of the firm's Yankee Maid meat products.

• A petition to legalize the production and sale of colored oleomargarine in Ohio has been filed with the secretary of state by representatives of the Association of Voters for Yellow Margarine. The proposed bill is identical to one which was rejected last year by the Ohio House of Representatives after it had passed the state Senate. The issue will go before the 1949 Ohio legislature, and if not treated favorably there, may be carried to the electorate.

• Plans for a new Stevenson Packing Co. plant within the limits of Nebraska City, Neb., have been approved by the

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state meat inspection division, and construction will begin as soon as the city decides on the legality of the location. At present, the city is rezoning the area in which the Stevenson plant is located so that it will be an industrial rather than a residential area. Property owners have filed suit against the packing company, alleging illegal use of a residential area. Veterinarian Daniel M. Purday said the approved plans call for "an up-to-date and efficient plant which will be a credit and worthwhile improvement."

FLASHES ON SUPPLIERS

MATERIALS TRANSPORTATION CO.: This Chicago firm has announced the appointment of **Chester A. Olsen** as director of sales. He will be primarily interested in the sale of vat dumpers and similar equipment for handling all kinds of products that must be emptied from containers. Olsen will continue to represent the Ruger Equipment Co., Inc., manufacturers of load lifting and handling equipment.

RAPIDS-STANDARD CO.: Appointment of **Russell Inwood** as vice president in charge of manufacturing and engineering has been announced by **James R. Sebastian**, president and general manager. In his new capacity Inwood will be responsible for production engineering, product development and research engineering, as well as for all manufacturing activities.

BINKS MFG. CO.: **J. F. Roche**, president of the Chicago manufacturer of spray painting and water cooling equipment, announces the establishment of a customer service department. The new department extends the policy of courteous and prompt attention to inquiries by centralizing information and its dissemination. The department is located adjacent to the order and shipping departments where accurate information about shipments and orders can be instantly obtained and constantly checked. Special telegraph machines and phone equipment expedite answers to inquiries. The department is directed by **Joseph Vokoun**.

MEXICAN CATTLE INDUSTRY

As a result of the expansion in the canned meat industry in the northern part of Mexico the future for cattlemen of that country looks bright despite the foot-and-mouth disease, according to **Col. J. A. Almeida**, president of the National Cattlemen's association. Millions of dollars worth of canned beef has been sold to the United States for use in the European Recovery Program. More than 12,500,000 lbs. of meat and meat products have been allotted for export during the last three months of this year, and contracts for another 132,000,000 lbs. have been signed for delivery between now and next July 1. Ten large packing and canning plants in the states of Sonora, Chihuahua and Coahuila are now turning out product at their full capacity.

"PERK UP" YOUR REFRIGERATING PLANT— CUT DOWN AMMONIA LOSS WITH

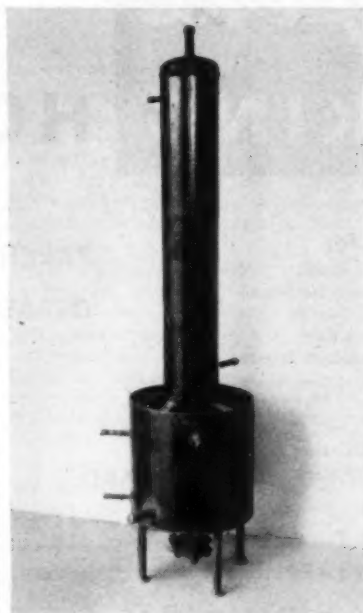
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AMMONIA REGENERATOR!

Experienced refrigerating engineers depend on Buildice manufactured Ammonia Regenerators to remove impurities—oil and excess moisture—from ammonia systems without the loss of ammonia.

You can keep practically all the evaporative surface in your plant, oil and moisture free by installing Buildice Ammonia Regenerator now.

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GIVE YOUR CUSTOMERS

PORK SAUSAGE

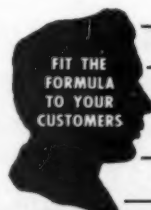
AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"

Look to **H. J. Mayer** for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.



	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓		✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

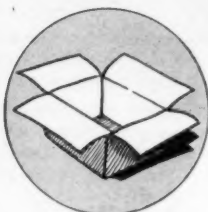
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Hearts, Tongues, Livers, Spare
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2 - 28# Export Lard

600# - Export DS Meats

600# - Export SP Meats



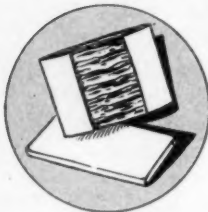
SMOKED MEAT WRAPPERS

Hams
Bacon



FREEZER

Green Hams
Bellies
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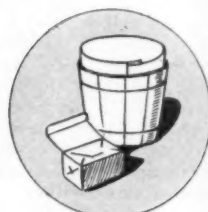
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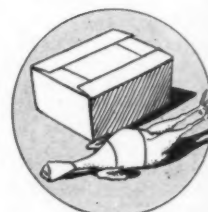
LARD

Carton Liners
Export Box Liners
Circles and Tub Liners



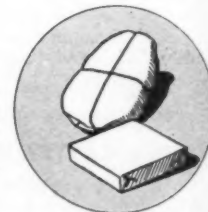
POULTRY

Box and Barrel Liners
Individual Wrappers
Head Wrappers
Giblet Wrappers



MISCELLANEOUS

Tamale Wrappers
Liners for Meat Tins
Liners for Cooked Ham Retainers
Wrappers for Cooked Hams,
Fores, Hinds, Primal Beef Cuts
Covers for Slack Barrels



Kalamazoo Vegetable Parchment Company

PARCHMENT, MICHIGAN

DEVON, PENNA.

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HARVEY PAPER PRODUCTS CO.
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ESPANOLA, ONTARIO

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HAMILTON, ONTARIO • MONTREAL, QUEBEC



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PROCESSING *Methods*

EXPORT HAM COVERING

Several packers have recently asked about a special covering to be applied to hams destined for export shipment. Use of a moistureproof protective covering for this purpose is not new since export houses have been employing it for years, especially on product shipped to the tropics. However, some packers have recently found another market for such special pack hams among Americans who wish to ship the meat to friends and relatives abroad.

Hams and slab bacon for export shipment may be protected in the following manner:

A piece of muslin is placed over the sitch bone extending down over the butt on the face of the ham. The ham is wrapped in a sheet of glassine paper, then in a sheet of gray ham paper, after which it is placed in a stockinette bag and tied so that it can be hung from the butt with the shank hanging down.

The ham is then momentarily submerged in asphalt maintained at a temperature of 180 to 190 degs. F. The asphalt coating will become sticky if any grease or oil gets on it. After the asphalt cools and hardens, the hams are dipped in a diluted quick-drying black enamel to give the coating a fine smooth surface which will not stick. A final wrapping of a glassine or parchment paper is placed around the ham before it is boxed. The covering will stand exposure to fairly high temperatures without damage but becomes brittle when cold.

Another similar method is as follows:

Hams of 10 to 14 lbs. weight are placed in a stockinette bag, wrapped with two layers of gray ham paper and one of glassine followed by a second stockinette. The hams are then dipped in hot asphalt, being given a double dip on the butt and shank ends to afford extra protection during handling.

After the asphalt has hardened the hams are wrapped in cellophane. The product may be removed from its covering by slitting the jacket.

INGREDIENT PURITY

In former years THE NATIONAL PROVISIONER received many letters from sausage processors attempting to place the responsibility for sausage spoilage on some of the non-meat ingredients of the product. While investigation of these cases usually showed that the fault lay in poor operating practices and inferior meat, there was always a possibility of bacterial contamination

through non-meat materials employed in the product.

Such inquiries are seldom received today because most processors realize that they can avoid all danger of contamination through the use of seasonings, for example, by employing sterilized and purified spice and seasoning combinations prepared for them by specialists.

Not long ago a packer raised the question of bacterial contamination in salt. While this is believed to be a possibility, research indicates that such contamination is external and the result of improper handling, packaging, etc., rather than being in the material when it is mined or comes from the evaporating plant.

Dr. Otto Rahn of Cornell University has given considerable study to this subject and once wrote an article on it which appeared in THE NATIONAL PRO-

VISIONER of August 11, 1934. He has done other work since then which confirms and elaborates on the data given in this article. It has been found that rock salt as it is mined is free of bacteria. Whatever bacteria appears in samples of mined rock salt in all cases comes from contamination after mining. This contamination is usually brought about by either handling, shipping or the use of second-hand and contaminated bags.

Evaporated salts have also been found to be free of bacteria. This is due to the high heat used in the process. Any contamination found in these grades of salt has likewise been traced to the causes mentioned above for rock salt. The only exception in the case of evaporated salt occurs in sea salt. This salt as produced is always highly infected with bacteria, chiefly of the salt resistant type, which causes reddening of fish meat and hides together with spoilage. For this reason solar salt has fallen into disuse except in those cases where it has been kiln dried. This high temperature treatment naturally kills all bacteria and renders this salt as free from contamination as rock or commercial evaporated salt.

TROUBLE WITH HAMS

Recently a packer experienced some difficulty with canned hams which he described as the separation of the fat from the cushion side of the cut. In trying to determine the possible reason for this condition, he asked if it might be caused in curing or subsequent processing.

Apparently this trouble, if correctly described by the inquirer, is not common. A check with meat canners disclosed that the condition is probably either a case of fat rendering or protein diffusion. Short of careless knife work in boning or fattening, which actually severs the fat from the lean, the fat will not break away from the lean tissue.

However, fat may be rendered from the ham through improper cooking. As observed in one canning plant, fat rendered out during cooking may strip off in layers from the ham. While there is no damage to the ham, there is some loss of weight and somewhat unsightly appearance which displeases the customer. It is generally agreed that this rendering action is caused by a cooking period of excessive length or use of too high a cooking temperature.

Hams generally are cooked at around 165 degs. F. with some plants using temperatures as high as 180 degs. The cooking period will range from 25 to

When Prices
Go UP
DOWN

PRODUCT PRICES CHANGE PRETTY RAPIDLY THESE DAYS.

A car of product sold at $\frac{1}{4}c$ under the market costs the seller \$37.50; at $\frac{1}{2}c$ under he loses \$75.00; at $\frac{3}{4}c$ under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

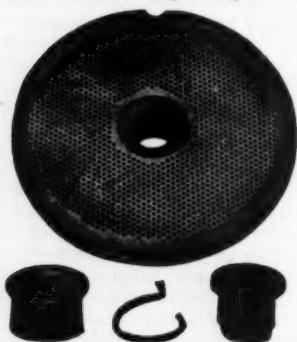
Cost of this service for a whole year can be more than saved in a single carlot transaction made at $\frac{1}{4}c$ variation from actual market price.

Be abreast of today's market by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

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YEARS against regrinding
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C.D. TRIUMPH PLATES give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pointers"—most reading for every sausage manufacturer



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30 minutes per pound. Fat breakdown will occur if the cook period is allowed to go beyond this time or the temperature rises much in excess of 180 degs. Temperatures in the 200-deg. range result in rapid rendering of the fat on the ham. The internal temperature of the meat should be brought up to 137 to 145 degs. F.

Production of canned hams should not be left to the erratic control provided by manual operation of the steam valve. It is strongly recommended that the cooking vats be equipped with a thermostatically-controlled steam supply and with recording thermometers. These two cooking aids will help the steam tender in his work and will provide management with a means of checking cooking operations.

The proteins of canned hams (especially the water-soluble ones) may be diffused as temperatures are allowed to go beyond 170 degs. This material is also whitish and is frequently confused with fat. Again the problem is largely one of proper temperature control. With manual operation there is always the danger of exceeding the desired temperature level.

If a higher temperature is undetected by the operator for a short period, it may require from 10 to 20 minutes after corrective steps have been taken before the temperature will drop back to the right level. During this period of excessive heat, the protein and fat of the outer part of the ham may be broken down.

Another control problem, of course, is the cooking out of the water in the ham. This is largely a question of correct temperature.

If the inquiring packer is using cuts from soft hogs the fat will render out more quickly than that from harder stock. If such is the case the packer should select his hams carefully prior to canning. Hams from soft fat hogs can be recognized by their oily texture even in the green state.

STARTER IN SAUSAGE

A midwestern sausage manufacturer writes about a bacterial starter for use in some kinds of sausage to give them tangy flavor. He says:

EDITOR THE NATIONAL PROVISIONER:

In your issue of April 17 it was mentioned that the MID had approved the use of harmless bacterial starters of the acidophilus type in the preparation of thuringer, lebanon bologna, cervelat, etc. Where is such a starter available?

Sausage treatment with Lactobacilli is covered by U. S. Patent 2,225,783. Although neither the starter nor the process are available under a licensing arrangement at the present time, it is possible that they may be in the future. Those interested should write to L. B. Jensen of Swift & Company, Chicago.

Read about interesting packer personalities and the latest news in a quick trip *Up and Down the Meat Trail.*

New Trade Literature

Rendering Equipment (NL 543): The 64-page, two-color "Anco Rendering Equipment" catalog No. 66A, gives a complete list of rendering equipment, with photos showing the machinery, plus drawings, graphs and test results. In addition to established ANCO items the catalog shows some recent developments by the firm in the rendering field. Plant layouts and sections are included. This is one of a series of ANCO catalogs covering equipment for different meat plant departments.—Allbright-Nell Co.

Power (NL 534): Power factor—what to do about it is the title of a new 20-page pocket size booklet No. 200-TEC-1077. It explains the essentials of power factor in industrial plants and gives a digest of power factor calculations, why low power factor should be corrected and how it can be done. Electric Machinery Mfg. Co.

Sealing (NL 535): A 36-page book containing methods and legal requirements on sealing. Some two-color pictures show the different machines used in sealing. Four chapters deal with: adhesives—hand sealing and automatic sealing; gummed paper tape; metal stitches and staples, and metal straps or wire. Robert Gair Co., Inc.

Spray Nozzle Operation (NL 537): These 4-page folders show pictures of spray nozzles and spray equipment and also give the different sizes and uses for them. Each type of nozzle is listed in a table which gives the operating pressure, price, pipe size, etc.—Super Ice Machinery & Equipment Co.

Valve (NL 538): The fifth section of Homestead's Valve Section Book No. 39 is a four-page, two-color catalog covering the "self-seal" lubricated plug valve. It contains descriptions, specifications and prices on the unit parts and accessories.—Homestead Valve Manufacturing Co.

Generators (NL 541): "Years Ahead in Economical Steam Generation," a brochure in two colors, giving the uses of the Cyclotherm steam generators, contains a table of standard ratings and dimensions and drawings showing the cyclonic principle.—Cyclotherm Corporation.

Gloves (NL 542): A four-page, two-color booklet, complete with pictures and a list of the uses of rubber gloves which the company makes under a new process. The booklet also tells how to get the most out of rubber gloves, and contains a list of the different types of gloves.—B. F. Goodrich Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (11-13-48).

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City

Street

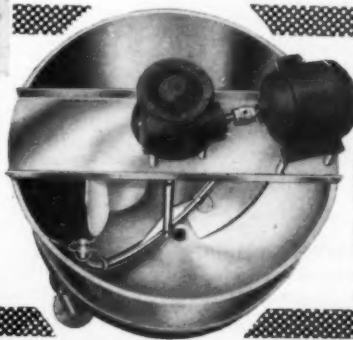
it's **SANITARY**



**ALL PARTS
QUICKLY
REMOVABLE
FOR EASY
CLEANING**

GROEN exclusive removable shaft coupling permits dismantling in a few seconds of all agitator parts for easy cleaning. Result: the Model-RA GROEN Stainless Steel Steam Jacketed Cooker-Mixer is completely sanitary and COMPLIES WITH THE MOST RIGID HEALTH DEPT. REQUIREMENTS. This coupling cannot disengage in operation, and its strength equals that of a solid shaft. Mixing mechanism is highly efficient. Revolutions of large scraper blades maintains continual movement of contents away from heated walls and against baffle plate. Smaller blades at end of shaft prevent settling of unmixed portions. Bracket at top permits installing thermometer into heart of mixture. Details about this and our heavier-duty Model TA are given in Bulletin AK. Write for it. GROEN MFG. CO., 4551 W. Armitage Ave., Chicago 39, Ill.

GROEN STAINLESS STEEL **SANITARY** **AGITATOR KETTLE**



**INTERIOR VIEW
WITH AGITATOR
PARTS IN PLACE**

WE ALSO BUILD:
Tanks - Cols
Vacuum Kettles
Revolving Pans
Laboratory Units
Special Equipment

"HONEY SWEET" SUGAR CURE

Afral

The AFRAL sugar cure has a specially prepared liquid sugar base
Laboratory controlled to insure uniformity
Contains all the necessary curing ingredients . . . saves labor costs
Produces that grand old flavor and lasting color

AFRAL CORPORATION

1933 SOUTH HALSTED STREET

CHICAGO 8, ILLINOIS

Announcing a New EXACT WEIGHT Scale-75 pounds Capacity . . .



Many post war meat packaging operations are now requiring accurate weighing up to 75 lbs. To meet this demand EXACT WEIGHT Engineers have designed, built and thoroughly field tested a new end tower unit (illustrated). The new model #2004 is built on the famous EXACT WEIGHT end tower principle for speed of operation and features: (1) strong construction for hard use; (2) base length 30" with dial elevations of either 29" or 35"; (3) beam 1 lb. x 1/4 oz. or 2 lbs. x 1/2 oz.; (4) dial 3" equals 8 ozs. over and underweight; (5) heavy gridded platter 16" x 16" or 16" circular solid platter. May be equipped with sack rest for special packaging. Can be used in table or low bench operation as work demands. Write for full details covering your weighing problems.

EXACT WEIGHT Scale Model 273. Features end-tower construction, high-speed, compactness and short platter fall. Ideal check-weighing scale for all small packaging. Capacity to 12 lbs.



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Service
from
Coast
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INDUSTRIAL PRECISION

Exact Weight Scales

THE EXACT WEIGHT SCALE COMPANY

400 W. Fifth Ave., Columbus 12, Ohio
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Save On Sanitation!

REX PGC

A general cleaner specifically formulated for the meat packing industry. REX PGC is high in wetting properties. It is free rinsing, safe on equipment and operator, yet is compounded to handle the toughest cleaning problems in the packing plant. The low cost and high quality of REX PGC result in dollar savings and higher sanitation standards.

YOUR SANITATION PROGRAM

- REX PGC General Cleaner
- REX HEAVY DUTY Cleaner
- REX TOT Acid Cleaner
- REX APC Hog Scalding Solution
- REX SPRAY-KLEEN UNIT

For Sanitation in Every Department of your Plant, Write:

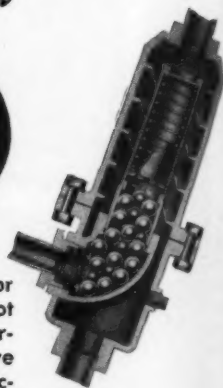
BONEWITZ CHEMICALS, INC.

"Sanitation Engineers to the Meat Packing Industry"

BURLINGTON, IOWA • MANTECA, CALIFORNIA

HEAT WATER QUICKER AND 25% CHEAPER

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Write for proof! . . . Large or small, your plant can get hot water instantly; hold temperature tight to formula; save tons of fuel—with steam injection under safe, quiet, automatic control of Pick Heaters

AND THE EXCLUSIVE
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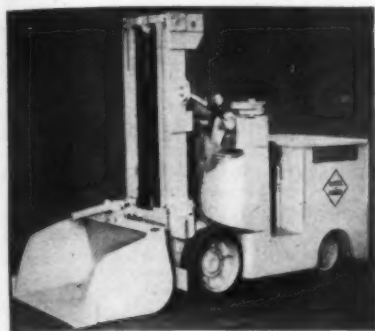
PICK MANUFACTURING CO.

487 Alan Avenue, WEST BEND, WIS.

NEW EQUIPMENT *and Supplies*

TRUCK AND SCOOP

An electric power industrial truck equipped with a special type of scoop has been announced by Elwell-Parker Electric Co., Cleveland, O. The combination unit is for picking up, transporting, delivering or piling loose materials. The scoop is attached to the truck's tilting and elevating mechanism and all controls are centralized at the driver's station. A simple tripping device on the scoop provides for rapid discharge of the load. For safe carrying of the load and to avoid spillage, the upright column may be tilted backward 15 degs. from perpendicular. Flexibility of the machine facilitates loading or emptying the scoop at floor level or at any height up to 117 in.



Capacity area of the scoop is 12 cu. ft.; capacity weight of load is 2,000 lbs. Speed of the truck with load ranges up to 5½ miles an hour. The scoop is interchangeable with a standard type fork.

THREE NEW PAINTS

The Wilbur & Williams Co., Boston, is marketing several new paints. A sili-cated traffic marking paint, which it claims is many times as durable as ordinary traffic paint, is designed for industrial marking off of safety, storage and traffic areas. It can be applied with brush or line markers.

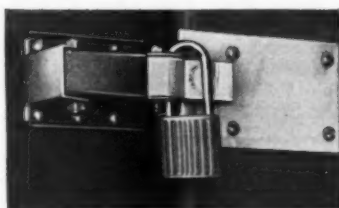
Frigid-Coat is a high gloss, non-yellowing white enamel which has a plasticized base and can be applied by brush or spray even in zero temperature. The maker claims that one coat will stop stain from bleeding through asphalt and cork insulation. It is said to give excellent gloss and to adhere equally well to wood, metal and other surfaces.

The Rubber-Coat porous masonry coater is so designed as to fill, seal, prime and finish all types of porous masonry, including cinder, cement blocks and stucco. It is quick drying, is highly

resistant to passage of moisture and is an excellent finish itself for interior use or to replace a cement grout on exterior work. The coater fills the pores, waterproofs and dampproofs in one operation. It has all the characteristics of rubber, such as water-proofing, alkali resistance and toughness.

COOLER DOOR LATCH

The H. Weissinger Company of Philadelphia has announced a new spring action latch for cold storage doors known as the Latch-Rite. It is said to prevent cold leakage that occurs when refrigerator doors are improperly closed. The spring action latch is completely automatic; when the door is opened, Latch-Rite snaps into position that releases pressure on the door, and when the door is closed, the latch resets applying a constant pressure. It can be



adjusted to any pressure from 0 to 50 lbs. The device is said to help prevent door warping and has straightened warped doors. It is precision-built of non-corrosive aluminum alloy.

HEAT SEALING AID

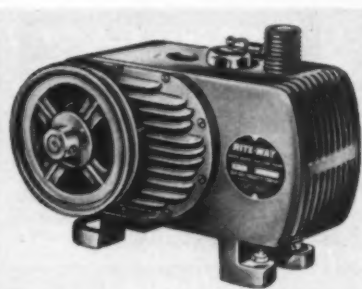
Prepackaging of meat has greatly increased the use of transparent films. One new aid in the use of these films is the Slick pad made by Slick Products, East Pasadena, Calif., which imparts a coating to heat-sealing irons that both speeds the wrapping operation and increases the life of the iron.

Cellophanes have coatings which the heat-sealing iron melts. In time, these melted coatings blacken the iron. An occasional rub of the iron across the new chemically treated pad is said to give it a surface which keeps the cellophane coating away from the iron. The same is true of the thermoplastic type of label. In this case, high heat often smears the ink, causing a messy label and a dirty iron. The Slick product is said to reduce this problem to a minimum.

Watch Classified page for bargains in equipment and good men available.

ROTATING VACUUM PUMP

A new rotating plunger type vacuum pump for industrial use has been announced by Rite-Way Products Co. of Chicago. The new unit is said to develop



28½ in. of vacuum on a blank test. With 15 in. of vacuum and speed of 1700 r.p.m., the pump capacity is rated at 4½ cu. ft. of free air per minute. The unit features a built-in muffler and a new, sealed-in lubricating system.

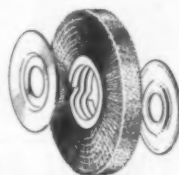
Construction, states the maker, is extremely simple. A rotor is eccentrically mounted on a shaft rotating counterclockwise within the cylinder bore. There is no lost stroke; intake air mixes with oil which flows through the pump, lubricating all parts and sealing clearances. Oil vapor is condensed in muffler chamber and returns to exhaust chamber and is then recirculated.

NEW WHEEL BRUSH

The Fuller Brush Co. has announced a new wheel brush called the Fullerdisc, which it is claimed, is easier to install and more economical to replace.

Fullerdisc has no separate adapters since these are built into the side plates. The combination adapter-side-plates are not integral with the brush section and it is possible to replace the brush unit only at a cost lower than assembled wheels. Side plates are heavy gauge and cadmium-plated and adapted to fit all shaft sizes from ½-in. to 1-in. The 1-in. wide unit is wider than the conventional wheel brush and, as a result, wears longer.

Fullerdiscs can be mounted in multiple sections for operations requiring wide brushing surfaces. Tubes for supporting from two to six sections are standard, but longer tubes are available on request. The brushes are available in diameters from 5 in. to 9 in. in a choice of three materials.



PRECOOKED • DEFATTED • STABILIZED

VioBin*

WHEAT GERM POWDER

does lots more than just bind
Sausage and Meat Loaves.

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...IMPROVES COLOR
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VIOBIN CORPORATION
MONTICELLO, ILLINOIS

*U. S. Patent 2,314,282

MEAT INSPECTION CHANGES

Recent changes in the directory of federally inspected establishments are reported by the U. S. Department of Agriculture as follows:

Meat Inspection Granted: National Meat Co., 90 Abattoir ave., Brighton, Boston 35, Mass.; Steury Packing Co., Inc., Highway 27, mail, P.O. box 263, Decatur, Ind.; Durham Meat Co., Mariposa ave. and Villa st., Mountain View, Calif., and Anglo-American Packing Corp., 517 West 57th st., New York 19, N. Y.

Meat Inspection Withdrawn: J. H. Filbert, Inc., 802-810 Franklinton road, Baltimore 16, Md.; Quaker Packing Co., Inc., 38-42 Union st., Allentown, Pa.; St. Croix Livestock Association, Inc., Estate St. Johns, mail, P.O. box 587, Christiansted, St. Croix, V. I.; Premier Beef Co., Inc., 90 Market st.; mail, P.O. box 658, Shreveport, La.; Phillip J. Carstens Canning Co., 1204 West Boone ave., Spokane, 12 Wash., and Christian & Co., Inc., 1121 Penn ave., Pittsburgh 22, Pa.

Horse Meat Inspection Granted: Quaker City Packing Co., Inc., 104 Union st., Allentown, Pa., and Redmond Packing Co., Inc., P.O. box 626, Redmond, Ore.

Horse Meat Inspection Withdrawn: B.I.L. Food Products, Inc., 517 West 57th st., New York 19, N. Y., and Lennys Foods, Inc., 525 Lake ave. South, Duluth 2, Minn.

Change In Name of Official Establishment: American Meat Corp., 416 East 3rd st., Kansas City, Mo., instead of American Meat Co.; National Tea Co., West City limits; mail, P.O. box 501, Fergus Falls, Minn., instead of National Tea Packing Plant.

Change in name and address of Official Establishment: 899 Inland Meats, 15th and Fair sts., Clarkton, Wash., instead of Inland Slaughter Co., 16th and Fair sts.

1948 REVISIONS OUT

As a follow-up to the 1946 revised edition of the Official Methods of Analysis, loose-leaf manual for laboratory use, the second set of revisions, to be known as 1948 revisions, has been issued by the technical editor of the American Oil Chemists' Society, V. C. Mehlenbacher of Swift & Company, Chicago. These follow the 1947 revisions and likewise will be sold for 50c each. In an order for the methods, which with binder sells for \$6, the revisions will be included in the one price.

The index revision for 1948 includes Sampling—Animal and Vegetable Fats and Oils, C 1-47 revision; Free Fatty Acids—Animal and Vegetable Fats and Oils, Ca 5a-40 revision; Bleaching Test—Animal Fats, Cc 8c-47 revision; Refined and Bleached Color—Animal Fats, Cc 8d-48 revision; Color—Animal and Vegetable Fats and Oils, Cc 13b-45 revision; and Acetyl and Hydroxyl Value—Animal and Vegetable Fats and Oils Cd 4-40 correction.

Orders for the Methods and both 1947 and 1948 revisions may be placed with national headquarters of the American Oil Chemists' Society, 35 E. Wacker drive, Chicago 1.

WORKMEN'S COMPENSATION

The insurance department of the Chamber of Commerce of the United States has issued a 1948 supplement to its "Analysis of Provisions of Workmen's Compensation Laws and Discussion of Coverages." The new 10-page pamphlet sets forth changes in state compensation laws made by the 1948 legislative sessions. It contains 14 charts supplementing similar charts in the original brochure. The new pamphlet also contains an analysis of the Mississippi Compensation Act passed this year to become effective January 1, 1949.

Copies of the supplement are offered free by the Chamber to those who previously purchased the complete analysis brochure. The two publications are available at a price of 35c.

WILSON NLRB HEARING

Hearings by a National Labor Relations Board examiner on petitions for a collective bargaining election in the Chicago plant of Wilson & Co., will begin on November 17.



Creators.....

Manufacturers of fine seasonings and specialties for the Meat Packing Industry.



612-614 West Lake Street
CHICAGO 6, ILLINOIS

WHEN YOU BUY . . .

INSIST UPON THE ORIGINAL



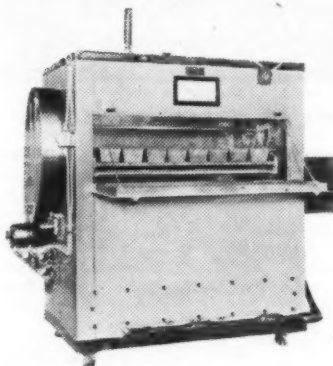
A PRODUCT OF —

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

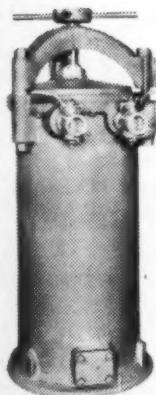
RANDALL OVENS

AVAILABLE THRU
E. G. JAMES CO.



A very popular item among meat packers by a manufacturer with over 65 years background in the business. The standard model has a capacity of 64 loaf pans (6 lb. size). The Randall oven can be set in a floor space of 72" wide by 44" deep and takes a head room of 84". It is available in gas or electric.

Model 64G—for gas without automatic controls\$875.00
Model 64G—for gas and has automatic controls 850.00
Model 64E—with Electric Heating units1150.00



RANDALL SAUSAGE STUFFERS

Designed for fast production with the simplified Randall piston, positive air control and other features. Order today for future delivery.

100 lb. cap.....\$570.00
200 lb. cap..... 915.00
300 lb. cap.....1085.00
400 lb. cap.....1260.00
500 lb. cap.....1500.00

NEW STAINLESS STEEL PAILS

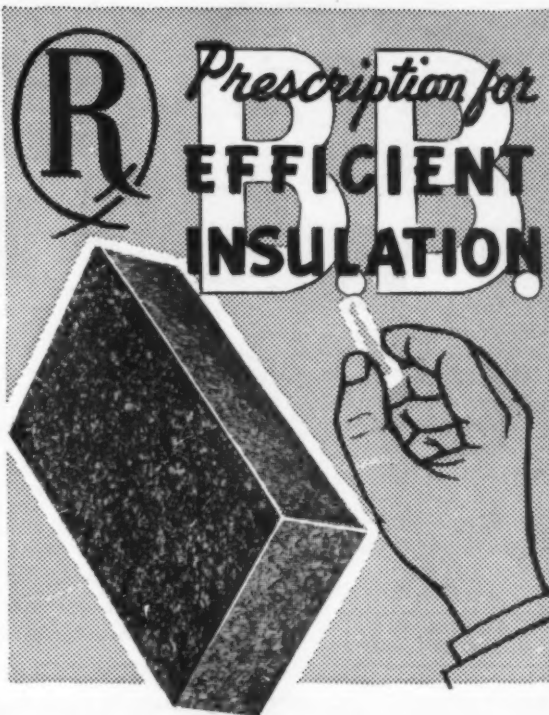
Well built construction, lustrous finish inside and out.

Cap. quarts	Dimen. inches	Price fab. Md.
12	11 1/2 x 9 3/4	\$12.50 ea.
15 1/2	12 x 9 3/4	14.00 ea.
15 1/2	with lip	17.50 ea.

MINIMUM ORDER SIX PAILS



E. G. JAMES CO.
316 S. LA SALLE STREET
Harrison 7-9062, CHICAGO 4, ILL.



Insulation must be effective as an insulator to help maintain proper temperatures for protection of food products. UNITED'S B. B. Corkboard provides the maximum amount of insulation efficiency because of its particular cellular construction. Each granule of cork contains thousands of small hermetically sealed air cells. The air is trapped in these cells which prevents it from circulating. Because it has no capillarity, UNITED'S B. B. resists moisture, which prevents breakdown of its inherent insulation properties, resulting in a permanently efficient insulation.



**UNITED
CORK COMPANIES**
KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		



LELAND STEAK MACHINE

*Designed to Knit You Profits
from Your Low-Price Cuts!*

10 POINTS OF LELAND SUPERIORITY

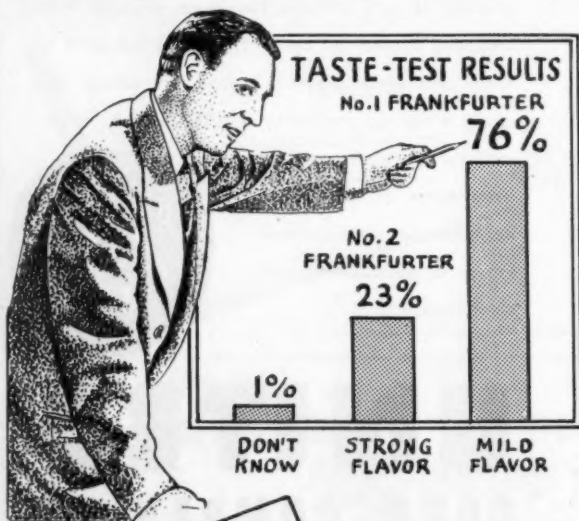
1. Extra large throat yields steaks up to 7" wide, 1½" thick!
2. Heavier, longer lasting knives tender the meat, never cut it!
3. All parts readily accessible for quicker, easier cleaning. *Sanitary!*
4. Fully enclosed gears immersed in lubricating oils. Direct motor-to-roller drive.
5. Meat chute, knives and strippers are all of tough, rust-proof stainless steel.
6. Stripper plate position rods permanently installed. Strippers quickly inserted.
7. Gleaming all-white enamel finish. Aluminum trim for added beauty.
8. Dimensions: 13½" x 14½" base, 15¾" high. Ready to plug in and use.
9. Quality-built LELAND requires a minimum of replacement parts and service.
10. Two automatic turn-off switches provide a double measure of safety.

Send today for free
illustrated brochure!

The new LELAND STEAK MACHINE is more than a steak maker . . . it's a machine for molding meat into extra dollars. Cash in now on the demands of your trade for popular-priced, tender steaks! Turn your low-profit end-cuts into thick, juicy steaks . . . turn to LELAND for greater profits!

LELAND DETROIT MFG. CO.
5945 MARTIN AVENUE DETROIT 10, MICH.

Whether You Are From Missouri or From New York TASTING IS BELIEVING



Why 76% of 586 MEAT PACKERS from all over the country preferred FRANKFURTER No. 1.

At our TASTE TEST at the A M I Convention at the Waldorf-Astoria in New York, 76% of the TESTERS—all experts—voted in favor of the mild but flavorful FRANKFURTER No. 1.

Meat Packers are a fairly representative sample of the American Public, in intelligence, abilities, and taste. And a large majority of them voted for

MILDNESS — FLAVORFUL MILDNESS

that stimulates the appetite and makes you eat more and more. The Reason: **No. 1 FRANKFURTER WAS SEASONED WITH FIRST SPICE BOUILLON FRANKFURTER SEASONING.** It gives your product that delicious "Eat More" quality.

for the Best
in Seasoning
SPICE-IFY

First Spice Mixing Company

19 VESTRY STREET NEW YORK 13, N. Y.

Large or small, we serve them all!!



MARKET SUMMARY

Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, steady to \$2.00 lower; heifers, steady to \$2.00 lower; cows, weak to \$1.50 lower; canners and cutters, weak to 50c lower; bulls, 25c to 50c higher; calves, steady.

	Thurs.	Last wk.
Chicago steer top...	\$40.75	\$40.75
4 day cattle avg...	32.00	31.50
Chi. heifer top...	31.50	32.50
Chi. bol. bull top...	23.75	23.75
Chi. cow top...	23.00	22.50
Chi. cut. cow top...	17.00	17.00
Chi. can. cow top...	14.50	15.50
4 day can.—		
cut. aver	15.50	15.50

	Wed.	Last Thurs.
Kan. City, top.....	35.00	28.75
Omaha, top.....	37.00	33.50
St. Louis, top.....	31.00	30.50
St. Paul, top.....	35.00	35.00
Receipts 20 markets		
3 days	266,000	234,000
Slaughter—		
Fed. Insp.*	263,000	277,000

BEEF

Carcass, good, all wts.: Lower.

Chicago	45½ @ 46½	48 @ 49
New York	48 @ 51½	48 @ 52
Chi. cut., Nor..	31½	32
Chi. bol. bulls..	36½ @ 37	36 @ 36½
Chi. can., Nor.	31	32

CALVES

Chicago, top	\$32.00	\$32.00
Kan. City, top.....	28.00	28.00
Omaha, top	28.00	28.00
St. Louis, top.....	35.50	36.50
St. Paul, top.....	30.00	31.00
Slaughter—		
Fed. Insp.*	142,000	155,000
Dressed veal: Higher.		
Good, Chicago	39@45	36@45
Good, New York....	37@45	36@45

*Week ended November 6, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top \$1.25 lower and average \$1.08 lower; other markets 75c to \$1.75 lower.

	Wed.	Last Thurs.
Chicago, top	\$23.00	\$24.25
3 day avg.....	23.12	24.20
Kan. City, top.....	23.50	24.75
Omaha, top	23.50	24.75
St. Louis, top.....	23.50	24.50
St. Paul, top.....	23.00	24.00
Corn Belt, top.....	22.50	23.75
Indianapolis, top...	23.50	24.25
Cincinnati, top	23.00	23.75
Baltimore, top.....	23.25	25.00
Receipts 20 markets		
3 days	343,000	336,000
Slaughter—		
Fed. Insp.*	1,144,000	1,106,000
Cut-out	180- 220- 240-	
results	220 lb. 240 lb 270 lb.	
This Week	\$.51 — \$.49 — \$.86	
Last week63 — .71 — 1.17	

PORK

Chicago: Lower.

Reg. hams,			
all wts.	45½ @ 46	46n	
Loins, 12/16 ..	40½ @ 41	44½ @ 46	
Bellies, 8/12 ..	37	37 @ 37½	
Picnics,			
all wts.	32 @ 32½	33 @ 33½	
Reg. trim.....	21 @ 22	25 @ 26	
New York:			
Loins, 8/12 ...	45 @ 47	47 @ 49	
Butts, all wts.	45 @ 47	47 @ 49	

LAMBS

Chicago, top	\$25.75	\$26.50
Kan. City, top.....	24.50	26.50
Omaha, top	25.50	26.25
St. Louis, top.....	25.50	26.25
St. Paul, top.....	25.25	26.00
Receipts 20 markets		
3 days	189,000	214,000
Slaughter—		
Fed. Insp.*	316,000	360,000
Dressed lamb prices: Higher.		
Chicago, choice....	48@50	46@48
New York, choice...	45@50	43@48

DETAILED INFORMATION INDEX

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Hides—Fats—By-Products

HIDES

Chicago packer hides: Strong price tone existed on all descriptions on hides this week with advances from ½c to 1½c on practically all selections. Ex-light native and Texas steers, up 1c to 1½c; butt brands, Colorados, heavy Texas sell up 1c; bulls sold 1c higher; northern calf and kipskins sell up 5c.

	Wed.	Last Thurs.
Hvy. native		
cows	28 @ 28½	28 @ 28½
Nor. calf		
(heavy)	60n	52½n
Nor. calf		
(light)	57½n	55n
Nor. native		
kipskin	40n	35n
Outside small pkr.		
native, all weight		
str. & cows..	24½ @ 25½	24 @ 25

TALLOW, GREASES, ETC.

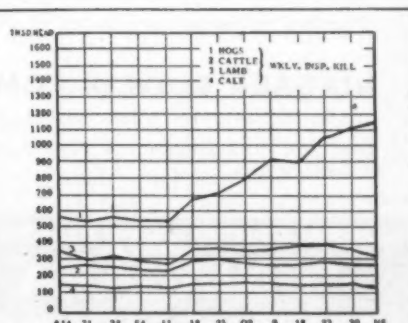
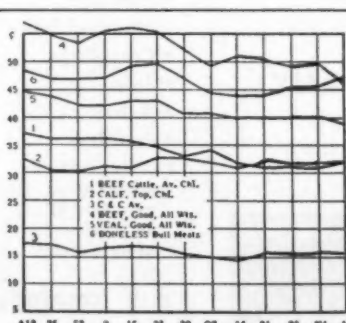
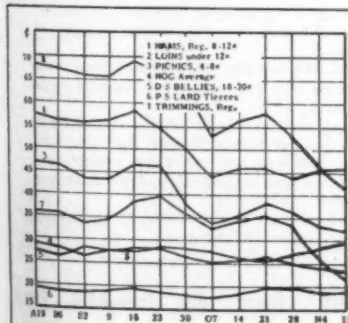
Chicago: Mixed and erratic condition on tallow and greases dominated market this week. Large soapers' attitude unchanged and still bidding at previously paid prices. Dealers and small soapers in market at mixed levels.

Fancy tallow..	14 @ 15n	14 @ 14½
Choice white		
grease	13½ @ 14½n	13½ @ 14
Chicago By-Products: Mixed trends.		
Dry rend.		
tankage	*1.70 @ 1.80	*1.75 @ 1.80
10-11%		
tankage	*8.25 @ 8.50	*8.25 @ 8.50
Blood	*8.25 @ 8.50	8.25 @ 8.50
Digester tankage		
60%	110.00 @ 125.00	100.00
Cottonseed oil,		
Val. S. E....	19½pd	20pd

*F.O.B. shipping point.

LARD

Lard—Cash	18.70n	19.40n
Loose	18.00n	18.75n
Leaf	17.00n	17.75n
B—bid. N—nominal. A—asked.		





New Condenser Cuts Refrigeration Costs Saves Cooling Water

● The Niagara Aeropass Condenser cuts the cost of refrigeration by running compressors at lower head pressure, saving up to 35% of power. It uses no cooling water.

The refrigerant gas passes thru two coils in an air stream. The first, "Duo-Pass" dry coil, removes the super heat by air cooling and condenses oil vapor. The second, condensing coil, drenched by recirculated water spray, condenses by evaporation, transferring to the air 1,000 BTU for every pound of water evaporated. This done at low temperature, no scale forms on condenser tubes to clog air passage.

Between the two coils is the "Oilout", which purges the system of crankcase oil and dirt, keeps it always at full capacity.

The "Balanced Wet Bulb" control holds head pressure at the practical minimum. It automatically proportions the fresh air stream to the condensing load with the full benefit of power-saving on cool days, providing full capacity for peak loads.

Niagara Aeropass design results from over fifteen years' experience condensing by air. It is completely trustworthy for year' round operation. Users say, "It saves half the difficulties and labor of running a refrigeration plant."

Units range from 10 to 100 tons capacity.
For full information ask for Bulletin 103.

NIAGARA BLOWER COMPANY

Over 35 Years of Service in Industrial Air Engineering

Dept. NP, 405 Lexington Ave., New York 17, N.Y.

District Engineers in Principal Cities

INDUSTRIAL COOLING  HEATING • DRYING

NIAGARA

HUMIDIFYING • AIR ENGINEERING EQUIPMENT

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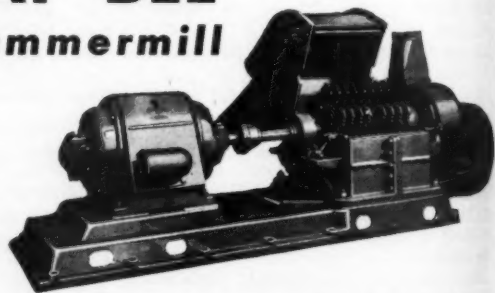
Give your quality beef the protection it deserves, and give your smoked meats the benefit of even all-over support plus maximum smoke penetration while in the smoke-house.

Order ALLIED "E-Z FIT" STOCKINETTES to help you maintain your reputation for a QUALITY product.

E-Z FIT STOCKINETTES ALLIED

ALLIED MANUFACTURING CO.
DES MOINES, IOWA

JAY BEE Hammermill



Grinds Fast, Cool and Uniform

- Meat Scraps
- Tankage
- Steamed Bone
- Cracklings
- Salts
- Ashes
- Fertilizer
- Every grindable product or by-product of the packing house industry

JAY BEE Grinders deliver a completely finished product in one continuous operation. Meat scraps and tankage are not heated in the grinding process and can be sacked directly from the mill without danger of caking.

JAY BEE handles consistently up to 14% grease and 30% moisture in products being ground.

Made of special boiler plate steel, which has far greater tensile strength than cast iron, JAY BEE Mills are noted for strength, endurance and big capacity, at low operating cost.

Made in many sizes and models. We supply only genuine JAY BEE parts.

Write for complete details.

J. B. SEDBERRY, INC., Dept. 80, Franklin, Tenn.

Federally Inspected Meat Output 15% Less Than Previous Year's Production

MEAT production under federal inspection for the week ended November 6 is estimated at 312,000,000 lbs., the U. S. Department of Agriculture reported this week. This production was 3 per cent below 321,000,000 lbs. reported last week and 15 per cent below 368,000,000 lbs. recorded for the

year. Output of inspected veal in the three weeks under comparison was 17,800,000, 20,000,000 and 24,700,000 lbs. respectively.

Hog slaughter estimated at 1,144,000 head, was 3 per cent above the 1,106,000 kill of the preceding week but 5 per cent below 1,210,000 recorded for the

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended November 6, 1948—with comparisons									
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Nov. 6, 1948.....	263	124.9	142	17.8	1,144	155.0	316	13.3	311.6
Oct. 30, 1948.....	277	135.7	155	20.0	1,106	150.4	360	15.1	321.2
Nov. 8, 1947.....	347	157.8	198	24.7	1,210	169.0	392	16.5	368.0

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Oct. 30, 1948.....	926	475	230	125	235	136	93	42	12.8	34.3
Oct. 23, 1948.....	931	490	236	129	235	136	91	42	12.8	33.2
Nov. 8, 1947.....	912	455	235	123	234	140	93	42	11.6	32.9

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

corresponding week in November, 1947.

Cattle slaughter was estimated at 263,000 head—5 per cent below 277,000 reported last week and 24 per cent below the 347,000 kill recorded for the corresponding week last year. Beef production of 124,900,000 lbs. compared with 136,000,000 lbs. in the preceding week and 158,000,000 in the week a year ago.

Calf slaughter was 142,000 head, compared with 155,000 reported last week and 198,000 in the same week last

same week in 1947. Production of pork was 155,000,000 lbs., compared with the 150,000,000 reported last week and 169,000,000 produced in the same period last year. Lard production was 34,300,000 lbs., compared with 33,200,000 in the previous week and 32,900,000 processed in the same week last year.

Sheep and lamb slaughter of 316,000 head compared with 360,000 head reported last week and 392,000 in the week last year. Production of inspected lamb and mutton in the three weeks

under comparison amounted to 13,300,000, 15,109,000 and 16,500,000 lbs., respectively.

MARGARINE PRODUCTION

Total production of uncolored margarine in July 1948 was 44,068,288 lbs., which compares with 44,555,553 lbs. in July 1947, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 48,459,093 lbs., compared with 45,403,418 lbs.

The July ingredient schedule of uncolored margarine as reported by the Association appears in the following table.

	July, 1948 lbs.	July, 1947 lbs.
Butter flavor	1,425	100
Citric acid	21
Coconut oil	27,210	127,310
Corn oil	394,957	433,808
Cottonseed flakes	360
Cottonseed oil	17,195,296	19,052,296
Derivative of glycerine	64,079	69,777
Diacyl	177	95
Lecithin	63,856	53,029
Milk	7,388,294	7,506,616
Monostearine	39,621	57,469
Neutral lard	59,000	188,561
Oil oil	85,070	177,136
Oil stearine	275,953	295,741
Oil stock	15,250	31,010
Peanut oil	1,718,155	2,188,460
Salt	1,300,748	1,383,952
Soda (benzoate of)	32,573	34,735
Sodium sulphate acetate	3,906	...
Soya bean flakes	1,349	...
Soya bean oil	15,973,162	13,873,069
Vitamin concentrate	6,402	6,586
Totals	44,706,480	45,482,202

JULY GRADING OF MEAT

The total of meats, meat products and by-products officially graded in the U. S. in July, compared with June 1948 and July 1947, is reported by USDA in thousands of lbs. (i.e. "000" omitted) as follows:

	July 1948	June 1948	July 1947
Fresh and frozen—			
Beef	136,142	150,104	237,923
Veal	13,780	12,845	20,616
Lamb	9,002	9,186	13,167
Yearling and mutton	408	636	2,398
Pork	1,516	1,049	803
Meats, cured and canned	2,881	3,642	1,634
Lard and pork fat	142	668	560
Lard substitutes	47	55	39
Sausages and ground meats	879	949	887
Miscellaneous meats	428	498	637
Total meats and lard	165,232	189,232	278,755

¹Includes lard and pork fat certified for the Commodity Credit Corporation, as follows, in thousand pounds: June 1948, 512; July 1947, 396. ²Totals based on unrounded numbers.

MINUS MARGINS SHAVED AS CHICAGO HOG RUN INCREASES

(Chicago costs and credits, first three days of week.)

The increase in the number of hogs received at the Chicago market was reflected in lower trends in hog costs and product values this week. Although all weights of hogs tested continued to cut out with minus margins, some improvement was shown for all three groups.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin.
Skinned hams	12.6	48.3	\$ 6.09	\$ 8.74	12.6	48.1	\$ 6.06	\$ 8.51	12.9	47.2	\$ 6.09	\$ 8.54		
Picoles	5.6	33.0	1.85	2.68	5.5	33.0	1.82	2.54	5.3	33.0	1.75	2.44		
Boston butts	4.2	39.5	1.66	2.41	4.1	38.8	1.59	2.25	4.1	39.4	1.62	2.25		
Loin (blade in)	10.1	41.7	4.22	6.69	9.8	41.1	4.03	5.71	9.6	40.5	3.80	5.43		
Bellies, S. P.	11.0	37.0	4.07	5.88	9.5	37.0	3.32	4.80	3.9	36.3	1.42	2.00		
Bellies, D. S.	2.1	28.1	.59	.84	8.6	28.1	2.42	3.37		
Fat backs	3.2	18.5	.59	.83	4.6	20.5	.94	1.31		
Plates and jowls	2.9	20.6	.60	.87	3.0	20.6	.62	.86	3.4	20.6	.70	.99		
Raw leaf	2.3	16.9	.39	.54	2.2	16.9	.38	.52	2.2	16.9	.37	.52		
P. S. lard, rend. wt.	13.9	18.8	2.55	3.61	12.2	18.3	2.23	3.16	10.4	18.3	1.90	2.65		
Spacribes	1.6	44.0	.70	1.01	1.6	40.0	.64	.92	1.6	34.0	.54	.75		
Regular trim	3.8	22.2	.73	1.04	3.1	22.2	.69	.93	2.9	22.2	.64	.91		
Feet, tails, etc.	2.0	17.4	.35	.50	2.0	17.4	.35	.49	2.0	17.4	.35	.49		
Offal & misc.85	1.2285	1.2085	1.19		
Total Yield & Value	60.5	\$24.06	\$34.62	71.0	\$23.96	\$33.75	71.5	\$23.48	\$32.84					
Cost of hogs
Condemnation loss
Handling and overhead
TOTAL COST PER CWT.
TOTAL VALUE
Cutting margin
Margin last week

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended November 6:

	Week Nov. 6	Previous week	Cor. wk. 1947
Cured meats, pounds	24,633,000	23,924,000	32,127,000
Fresh meats, pounds	33,865,000	34,464,000	36,066,000
Lard, pounds	10,651,000	8,140,000	7,031,000

LIVESTOCK CAR LOADINGS

A total of 19,931 cars were loaded with livestock during the week ended October 30, 1948, according to the Association of American Railroads. This was a decrease of 1747 cars from the same week a year earlier and a decrease of 5423 cars from the corresponding period in 1946.

Custom offers for your Pork Sausage..

"THE RIGHT Blend OF NATURAL SPICES"

The PORK SAUSAGE that has delicious tangy flavor also captures profitable consumer acceptance! CUSTOM offers the right blend of natural spices to give your pork sausage a real margin of flavor superiority and a sales edge in highly competitive markets. CUSTOM'S blended seasonings can be adjusted to fit your particular trade demands.

CUSTOM'S special milling process breaks down natural spices to a new degree of fineness that eliminates specks ... and the finer milling releases more flavor, providing greater flavoring strength per pound of seasoning. If you like to do your own blending, we can supply you with specially milled individual spices.

If you prefer a soluble seasoning for your pork sausage and other sausages, loaves, or specialties, we offer sincere, honest effort to do a job of producing the flavor

you want by using only the finest soluble seasoning ingredients.

Let CUSTOM supply a specific blend for you.

Write today for particulars.

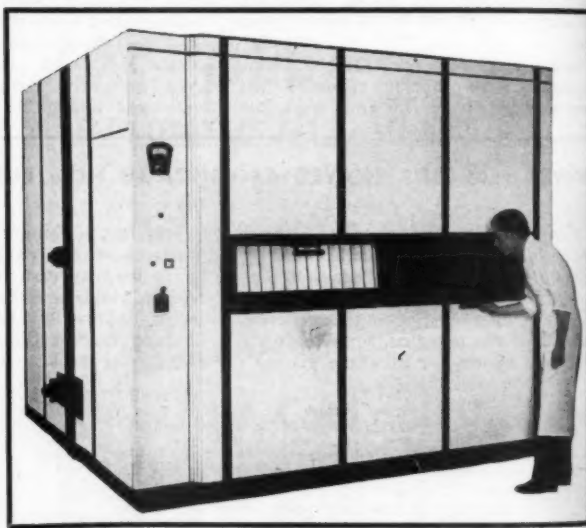


Custom Food Products, Inc. 701-707 N. WESTERN AVENUE, CHICAGO 12, ILLINOIS

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spells BAKING PROFITS!

● Batch after batch of perfectly baked and crusted meat loaves means a steadily growing list of satisfied customers ... and increased profits! Automatic controls, safety burners, oil-sealed drives and rust-proof, easy-to-clean interiors are but a few of the reasons why ADVANCE equipment is the first choice of Meat Packers from coast to coast. No burned or cracked loaves ... no complicated methods ... ADVANCE does an exceptional job every time! Cash in on those "bonus years" of trouble-free service by installing an ADVANCE OVEN and DIP TANK in your plant now! There are single and double models to fit every need. Choice of stainless steel or porcelain exteriors. Write for full particulars today!



ALL ADVANCE EQUIPMENT is engineered to do the job by men who know the meat loaf production business.

ADVANCE OVEN COMPANY

700 SOUTH 18th STREET • ST. LOUIS, MISSOURI

● ADVANCE DIP TANKS are economical to use ... simple to operate ... easy to clean ... and are designed especially for meat loaf production. Thermostatic controls provide controlled heat, prevent smoking of shortening, give loaves more appealing color and a uniform, attractive, sales-winning crust. Don't delay ... write today for further details.

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Nov. 10, 1948 per lb.		
Choice native steers—	54	@56½
All weights	54	@56½
Good native steers—	48	@51½
All weights	48	@51½
Commercial native steers—	40	@47
All weights	40	@47
Utility, all wts.	34	@37
Hindquarters, choice	50	@53
Forequarters, choice	48	@50
Cow, commercial	34	@38
Cow, utility	33	@35
Cow, cutter and canner	32	@33
Bologna bulls, 500 up	32	@37½

BEEF CUTS

Steer loin, choice	55	@97
Steer loin, good	73	@78
Steer loin, commercial	45	@45
Steer round, choice	50	@53
Steer round, good	48	@52
Steer rib, choice	76	@85
Steer rib, good	62	@65
Steer rib, commercial	48	@48
Steer sirloin, choice	95	@97
Steer sirloin, commercial	52	@53
Steer brisket, choice	52	@53
Steer chuck, choice	50	@52
Steer chuck, good	48	@52
Steer back, choice	48	@52
Steer back, good	25	@28
Navel, good	33	@35
Fore shanks	33	@35
Hind shanks	27	@27
Steer tenderloins	1.75	@1.80
Cow tenders, 5 up	77	@79
Steer plates	38	@38

BEEF PRODUCTS

Brains	7	@ 7½
Hearts	23	@24
Tongues, select, 3 lbs. & up, fresh or froz.	37	@38
Tongues, house run, fresh or froz.	31	@32
Tripe, cooked	16	@17
Livers, regular	35	@36
Kidneys	35	@39
Cheek meat	28½	@29
Lips	18½	@19
Lungs	12	@12
Melts	12	@12
Udders	8	@8

CALF—HIDE OFF

Choice, 225 lbs. down	40	@41
Good, 225 lbs. down	39	@40
Commercial	35	@37
Utility	31	@33

VEAL—HIDE OFF

Choice carcass	45	@47
Good carcass	43	@44
Commercial carcass	36	@37
Utility	31	@33

LAMBS

Choice lambs	48	@50
Good lambs	47	@49
Commercial lambs	44	@47

MUTTON

Good	21	@22
Commercial	20	@21
Utility	19	@20

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	53	@55
Fancy skinned hams, 14/18 lbs., parchment paper	54	@56
14/16 lbs., parchment paper	54	@57
Fancy trim, brisket off, bacon, 8 lb. down, wrap	55	@58
Square cut seedless bacon, 8 lb. down, wrap	53	@60

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	48½	@49
Reg. pork loins, and 12 lb.	42	@43
Tenderloins	86	@91
Boneless loins	63	@64
Picnics, 4/5	33	@33½
Skinned shldrs., bone in	38	@38½
Spareribs, under 3 lb.	45	@46
Boston butts, 4/8 lb.	39½	@40
Boneless butts, c.t., 3/5	61	@61½
Pigs' feet, front	20	@21
Kidneys	9	@9½
Livers	26½	@27
Brains	26	@26
Ears	17½	@17½
Shoulders, lean in	18	@18

FANCY MEATS

Tongues, corned	37	@38
Veal breads, under 8 oz.	75	@75
6 to 12 oz.	76	@78
12 oz. up	82	@85
Beef kidneys	19	@19
Calf tongues	24	@26
Lamb fries	75	@80
Beef livers, selected	50	@50
Ox tails, under ½ lb.	10	@10
Over ½ lb.	25	@30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	22	@23
Sp. lean pork trim, 85%	40	@40
Ex. lean pork trim, 95%	52	@53
Pork cheek meat	40	@41½
Pork tongues	48	@48½
Boneless bull meat	48	@48½
Boneless chucks	45½	@45½
Shank meat	44½	@44½
Beef trimmings	34½	@34½
Beef cheek meat	28½	@29
Dressed canners	32½	@32½
Dressed cutter cows	32	@32½
Dressed bologna bulls	37½	@38
Boneless veal trim	37	@37

DRY SAUSAGE

Cervelat, ch. hog buns	80	@80
Thuringer	52	@52
Farmer	75	@75
Holesteins	75	@75
B. C. Salami	82	@82
B. C. Salami, new con.	50½	@50½
Genoa style salami, ch.	97	@97
Pepperoni	81	@81
Mortadella, new condition	52	@52
Capicola (cooked)	89	@89
Italian style hams	82	@82

DOMESTIC SAUSAGE

Pork sausage, hog casings	43	@43
Pork sausage, bulk	39	@39
Frankfurters, sheep casings	51	@51
Frankfurters, hog casings	45	@45
Bologna	41	@41
Bologna, artificial casings	42	@42
Smoked liver, hog buns	49	@49
New Eng. lunch specialty	64	@64
Mixed luncheon spec., ch.	51½	@51½
Tongue and blood	39	@39
Blood sausage	31	@33
Sausage	32½	@32½
Polish sausage, fresh	47½	@47½
Polish sausage, smoked	52	@52

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers
of sausage.)

Beef casings:		
Domestic rounds, 1½ to 1½ in., 180 pack	45	@50
Domestic rounds, over 1½ in., 140 pack	50	@55
Export rounds, wide, over 1½ in.	75	@90
Export rounds, medium, 1½ to 1½	50	@60
Export rounds, narrow, 1½ in. under	1.15	@1.35
No. 1 weasands, 24 in. up	10	@12
No. 1 weasands, 22 in. up	8	@11
No. 2 weasands	5	@7
Middle sewing, 1½ @ 1½ in. & up	1.15	@1.25
Middles, select, wide, 2½ to 2½ in.	1.20	@1.30
Middles, select, extra, 2½ to 2½ in.	1.50	@1.65
Middles, select, extra, 2½ in. & up	1.95	@2.00
Beef bungs, export No. 1	17	@18
Beef bungs, domestic	11	@13
Dried or salted bladders, per piece:		
12-15 in. wide, flat	14	@15
10-12 in. wide, flat	9	@11
8-10 in. wide, flat	6½	@7

Pork casings:		
Extra narrow, 29 mm. & dn.	3.00	@3.15
Narrow, medium, 29 @ 32 mm.	3.00	@3.10
Medium, 32 @ 35 mm.	1.85	@2.00
Spe. medium, 35 @ 38 mm.	1.55	@1.70
Wide, 38 @ 43 mm.	1.45	@1.50
Export bungs, 34 in. cut	32	@33
Large prime bungs, 34 in. cut	24	@25
Medium prime bungs, 34 in. cut	15	@17
Small prime bungs	14	@15
Middles, per set, cap off	60	@63

SEEDS AND HERBS

	Ground	Whole for Sau.
Caraway Seed	29	@29
Cominos seed	29	@33
Mustard, ad. fcy. yel.	22	@22
American	20	@20
Marjoram, Chilean	27	@31
Oregano	23	@27
Coriander, Morocco	23	@23
Natural No. 1	11½	@14½
Marjoram, French	50	@55
Sage Dalmation	30	@35
No. 1	30	@35

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	31½	@34½
Resinified	32½	@35½
Chili powder	36	@45
Chili pepper	43	@46
Cloves, Zanzibar	25	@29
Ginger, Jam., unbl.	32½	@39
Ginger, African	23	@29
Cochin	23	@29
Mace, fcy. Banda		
East Indies	61	@68
West Indies	61	@67
Mustard, Sour, fcy.	35	@35
No. 1	26	@26
West India Nutmeg	74	@74
Paprika, Spanish	50	@54
Pepper, Cayenne	50	@54
Red No. 1	65	@65
Pepper, Packers	98	@1.02
Pepper, black	98	@1.02
Pepper, white	1.01	@1.05
Pepper, Black		
Malabar	98	@1.02
Black, Lampung	98	@1.02

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.75
Salt peter, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	11.00
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated	\$19.20
Medium	24.20
Rock, bulk, 40 ton cars, Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.65
Standard gran., f.o.b.	
refiners (2%)	7.55 @ 7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles November 8	San Francisco November 9	No. Portland November 9
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$47.00 @ 49.00	\$47.00 @ 48.00	\$46.00 @ 49.00
500-600 lbs.	47.00 @ 49.00	47.00 @ 48.00	45.00 @ 48.50
Commercial:			
400-500 lbs.	43.00 @ 46.00	45.00 @ 46.00	41.00 @ 44.00
Utility:			
400-600 lbs.	36.00 @ 40.00	40.00 @ 42.00	35.00 @ 38.00
COW:			
Commercial, all wts.	35.00 @ 36.00	35.00 @ 38.00	34.00 @ 38.00
Cutter, all wts.	30.00 @ 32.00	31.00 @ 32.00	31.00 @ 33.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.		48.00 @ 50.00	43.00 @ 45.00
Good:			
80-130 lbs.		45.00 @ 47.00	43.00 @ 45.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	49.00 @ 50.00	46.00 @ 47.00	43.00 @ 45.00
50-60 lbs.	49.00 @ 50.00	45.00 @ 46.00	42.00 @ 43.00
Good:			
40-50 lbs.	48.00 @ 49.00	46.00 @ 47.00	43.00 @ 45.00
50-60 lbs.	48.00 @ 49.00	45.00 @ 46.00	42.00 @ 43.00
Commercial, all wts.	45.00 @ 46.00	41.00 @ 45.00	40.00 @ 41.00
Utility, all wts.	42.00 @ 44.00	38.00 @ 41.00	38.00 @ 40.00
MUTTON (EWE):			
Good, 75 lbs. dn.	21.00 @ 22.00	22.00 @ 24.00	21.00 @ 23.00
Commercial, 75 lbs. dn.	21.00 @ 22.00	20.00 @ 22.00	19.00 @ 20.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	41.00 @ 42.00		
120-137 lbs.	38.50 @ 40.00	40.00 @ 41.00	36.00 @ 37.50
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	58.00 @ 60.00	62.00 @ 64.00	55.00 @ 58.00
10-12 lbs.	58.00 @ 60.00	60.00 @ 62.00	55.00 @ 58.00
12-14 lbs.	58.00 @ 60.00	58.00 @ 60.00	54.00 @ 56.00
PICNICS:			
4-8 lbs.		42.00 @ 44.00	
PORK CUTS NO. 1:			
HAM, Skinned:			
12-14 lbs.	55.00 @ 61.00	(Smoked)	(Smoked)
16-20 lbs.	55.00 @ 61.00	60.00 @ 62.00	62.00 @ 65.00
BACON, "Dry Cure" No. 1:		58.00 @ 60.00	62.00 @ 64.00
6-8 lbs.	53.00 @ 58.00	63.00 @ 66.00	65.00 @ 67.00
8-10 lbs.	53.00 @ 58.00	60.00 @ 63.00	64.00 @ 66.00
10-12 lbs.	53.00 @ 58.00		64.00 @ 66.00
LARD, Refined:			
Tierces	24.00 @ 25.00		24.50 @ 26.50
5 lb. cartons & cans	24.50 @ 25.50		
1 lb. cartons	25.00 @ 26.00	27.00 @ 28.50	25.50 @ 26.50



Preferred
PACKAGING SERVICE

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

Daniels MANUFACTURING COMPANY
SHIRELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTER

Lithographed CANS for LARD - SHORTENING

HEEKIN Lithographed Cans for Lard-Shortening give your product added sales punch and individuality of trade mark and design. Your product...in an attractively designed Heekin Lithographed Can is certain to attract greater attention from the consumer. Let's talk it over.



HEEKIN CANS

THE HEekin CAN COMPANY, CINCINNATI 2, OHIO

HEEKIN METAL CANS AVAILABLE IN UNLIMITED QUANTITIES

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

WEDNESDAY, NOVEMBER 10, 1948

REGULAR HAMS

Fresh or Frozen S.P.

8-10	46n	46n
10-12	46n	46n
12-14	45½n	45½n
14-16	45½n	45½n

BOILING HAMS

Fresh or Frozen S.P.

16-18	45n	45n
18-20	45n	45n
20-22	44½n	44½n

SKINNED HAMS

Fresh or Frozen S.P.

10-12	48½	48½n
12-14	47½ @ 48	48n
14-16	47½ @ 48	48n
16-18	47½	47½n
18-20	47½	47½n
20-22	47	47n
22-24	47	47n
24-26	46½	46½n
26-28	46½	46½n
28-30	46½	46½n
30-32	46½	46½n
32-34	46½	46½n
34-36	46½	46½n
36-38	46½	46½n
38-40	46½	46½n
40-42	46½	46½n
42-44	46½	46½n
44-46	46½	46½n
46-48	46½	46½n
48-50	46½	46½n
50-52	46½	46½n
52-54	46½	46½n
54-56	46½	46½n
56-58	46½	46½n
58-60	46½	46½n
60-62	46½	46½n
62-64	46½	46½n
64-66	46½	46½n
66-68	46½	46½n
68-70	46½	46½n
70-72	46½	46½n
72-74	46½	46½n
74-76	46½	46½n
76-78	46½	46½n
78-80	46½	46½n
80-82	46½	46½n
82-84	46½	46½n
84-86	46½	46½n
86-88	46½	46½n
88-90	46½	46½n
90-92	46½	46½n
92-94	46½	46½n
94-96	46½	46½n
96-98	46½	46½n
98-100	46½	46½n

OTHER D.S. MEATS

Fresh or Frozen Cured

Regular plates	23n	23n
Clear plates	18n	18n
Square Jowls	21½ @ 22n	26½ 27n
Jowl Butts	17½	21

PICNICS

Fresh or Frozen

4-6	32 @ 32½	32½
6-8	32 @ 32½	32½
8-10	32½	32½
10-12	32½	32½
12-14	32½	32½
14-16	32½	32½
16-18	32½	32½
18-20	32½	32½
20-22	32½	32½
22-24	32½	32½
24-26	32½	32½
26-28	32½	32½
28-30	32½	32½
30-32	32½	32½
32-34	32½	32½
34-36	32½	32½
36-38	32½	32½
38-40	32½	32½
40-42	32½	32½
42-44	32½	32½
44-46	32½	32½
46-48	32½	32½
48-50	32½	32½
50-52	32½	32½
52-54	32½	32½
54-56	32½	32½
56-58	32½	32½
58-60	32½	32½
60-62	32½	32½
62-64	32½	32½
64-66	32½	32½
66-68	32½	32½
68-70	32½	32½
70-72	32½	32½
72-74	32½	32½
74-76	32½	32½
76-78	32½	32½
78-80	32½	32½
80-82	32½	32½
82-84	32½	32½
84-86	32½	32½
86-88	32½	32½
88-90	32½	32½
90-92	32½	32½
92-94	32½	32½
94-96	32½	32½
96-98	32½	32½
98-100	32½	32½

BELLIES

Fresh or Frozen

6-8	37	37n
8-10	37	37n
10-12	37	37n
12-14	37	37n
14-16	36½	36½n
16-18	36	36n
18-20	36	36n

D.S. BELLIES

18-20	28½	28½n
20-22	28½	28½n
22-24	28½	28½n
24-26	28½	28½n
26-28	28½	28½n
28-30	28½	28½n
30-32	28½	28½n
32-34	28½	28½n
34-36	28½	28½n
36-38	28½	28½n
38-40	28½	28½n
40-42	28½	28½n
42-44	28½	28½n
44-46	28½	28½n
46-48	28½	28½n
48-50	28½	28½n
50-52	28½	28½n
52-54	28½	28½n
54-56	28½	28½n
56-58	28½	28½n
58-60	28½	28½n
60-62	28½	28½n
62-64	28½	28½n
64-66	28½	28½n
66-68	28½	28½n
68-70	28½	28½n
70-72	28½	28½n
72-74	28½	28½n
74-76	28½	28½n
76-78	28½	28½n
78-80	28½	28½n
80-82	28½	28½n
82-84	28½	28½n
84-86	28½	28½n
86-88	28½	28½n
88-90	28½	28½n
90-92	28½	28½n
92-94	28½	28½n
94-96	28½	28½n
96-98	28½	28½n
98-100	28½	28½n

FAT BACKS

Green or Frozen

6-8	18n	18n
8-10	19n	19n
10-12	20n	20n
12-14	21½	21½n
14-16	21½	21½n
16-18	21½	21½n
18-20	21½	21½n
20-22	21½	21½n
22-24	21½	21½n
24-26	21½	21½n
26-28	21½	21½n
28-30	21½	21½n
30-32	21½	21½n
32-34	21½	21½n
34-36	21½	21½n
36-38	21½	21½n
38-40	21½	21½n
40-42	21½	21½n
42-44	21½	21½n
44-46	21½	21½n
46-48	21½	21½n
48-50	21½	21½n
50-52	21½	21½n
52-54	21½	21½n
54-56	21½	21½n
56-58	21½	21½n
58-60	21½	21½n
60-62	21½	21½n
62-64	21½	21½n
64-66	21½	21½n
66-68	21½	21½n
68-70	21½	21½n
70-72	21½	21½n
72-74	21½	21½n
74-76	21½	21½n
76-78	21½	21½n
78-80	21½	21½n
80-82	21½	21½n
82-84	21½	21½n
84-86	21½	21½n
86-88	21½	21½n
88-90	21½	21½n
90-92	21½	21½n
92-94	21½	21½n
94-96	21½	21½n
96-98	21½	21½n
98-100	21½	21½n

LARD FUTURES PRICES

MONDAY, November 8, 1948

Open	High	Low	Close
Nov. 18.70	19.00	18.70	19.00
Dec. 19.05	19.30	18.92½	19.27½
Jan. 18.60	18.85	18.60	18.85b
Mar. 18.55	18.80	18.50	18.80b
May 18.55	18.80	18.50	18.80a

Sales: 12,920,000 lbs.
Open interest at close Fri., Nov. 5th: Nov. 361, Dec. 958, Jan. 324, Mar. 417, May 115; at close Sat., Nov. 6th: Nov. 345, Dec. 973, Jan. 218, Mar. 417 and May 117 lots.

TUESDAY, November 9, 1948

Nov. 18.75	18.97½	18.65	18.77½b
Dec. 19.17½	19.35	18.97½	19.32½
Jan. 18.80	18.97½	18.60	18.90
Mar. 18.67½	18.97½	18.50	18.90b
May 18.70	18.92½	18.52½	18.85

Sales: 17,120,000 lbs.
Open interest at close Mon., Nov. 8th: Nov. 335, Dec. 964, Jan. 340, Mar. 425 and May 123 lots.

WEDNESDAY, November 10, 1948

Nov. 18.55	18.75	18.55	18.70
Dec. 19.00	19.30	19.00	19.17½
Jan. 18.70	18.80	18.62½	18.67½b
Mar. 18.80	18.80	18.55	18.65b
May 18.60	18.70	18.52½	18.65a

Sales: 11,800,000 lbs.
Open interest at close Tues., Nov. 9th: Nov. 321, Dec. 947, Jan. 332, Mar. 430 and May 128 lots.

THURSDAY, November 11, 1948

ARMISTICE DAY—NO MARKET.

FRIDAY, November 12, 1948

Nov. 18.70	18.95	18.70	18.95
Dec. 19.00	19.17½	19.00	19.00
Jan. 18.60	18.67½	18.50	18.50
Mar. 18.55	18.62½	18.35	18.35
May 18.55	18.60	18.45	18.45

Sales: About 9,000,000 lbs.
Open interest at close Wed., Nov. 10th: Nov. 325, Dec. 956, Jan. 327, Mar. 441 and May 130 lots.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo.	\$21.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	22.00
Kettle rend., tierces, f.o.b. Chgo.	22.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	22.75
Neutral, tierces, f.o.b. Chicago	22.62½
Standard Shortening, *N. & S.	26.00
Hydrogenated Shortening N. & S.	27.75

*Del'd.

SAN FRANCISCO SHOW

The grand champion steer (an Angus) at the Grand National Livestock Show, held recently in San Francisco, was sold at \$1.50 per pound to the Claremont Hotel of Berkeley, Calif. The reserve champion Hereford brought 52c a pound to its owner, and the grand champion carload (Hereford) was sold at \$48 per cwt. The reserve champion carload of Angus was sold to the California Meat Co. at \$48.50 per cwt.

A feature of the show was the auctioning of a yearling Hereford steer, the proceeds of which went to the Children's East Bay hospital, Acacia branch, Oakland, Calif. The Hereford sold at \$1,225 per cwt. to the Bing Crosby Associates of Hollywood and, although the weight was not available, it is believed that the gross value was from \$12,250 to \$13,000.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Nov. 6	18.47	18.25	17.25a
Nov. 8	19.00n	18.50n	17.30n
Nov. 9	18.77½n	18.37½n	17.27½n
Nov. 10	18.70n	18.00n	17.00n
Nov. 11	Armistice Day-No Market		
Nov. 12	18.95n	18.00a	17.00n

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils in September totaled \$1,581,625.96 compared with \$1,685,759.41 collected last year.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

November 10, 1948

Choice, native, heavy.....	54 1/2 @ 62 1/4
Choice, native, light.....	54 1/2 @ 62 1/4
Good.....	48 1/2 @ 58
Comm.....	44 @ 49 1/2
Can. & cutter.....	32 @ 41
Bel. bull.....	41 @ 42 1/2

BEEF CUTS

City

No. 1 ribs.....	75 @ 80
No. 2 ribs.....	62 @ 70
No. 1 loins.....	88 @ 92
No. 2 loins.....	72 @ 83
No. 1 hinds and ribs.....	62 @ 66
No. 2 hinds and ribs.....	53 @ 60
No. 1 top sirloins.....	65 @ 70
No. 2 top sirloins.....	65 @ 70
No. 1 rounds.....
No. 2 rounds.....
No. 1 chuck.....	50 @ 52
No. 2 chuck.....	47 @ 50
No. 3 chuck.....	43 @ 47
No. 1 briskets.....	48 @ 51
No. 2 briskets.....	48 @ 51
No. 1 flanks.....	22 @ 25
No. 2 flanks.....	24 @ 25

FRESH PORK CUTS

Western

Boston butts.....	45 @ 47
Pork loins, fresh 12 lbs. do.....	45 @ 47
Hams, regular, under 14 lbs.....	47 1/2 @ 48
Hams, skinned, fresh, under 14 lbs.....	49 1/2 @ 50
Picnics, fresh, bone in.....	54 @ 54 1/2
Pork trimmings, ex. lean.....	33 @ 35
Pork trimmings, regular.....	23 @ 25
Spareribs, under 3.....	46 @ 47
Bellies, sq. cut, seedless, 8/12.....	38 @ 39

City

Boston butts, 4/8 lbs.....	47 @ 51
Shoulders, N. Y.....	42 @ 46
Pork loins, fr., 10/12 lbs.....	47 @ 50
Hams, regular, under 14 lbs.....	48 @ 50
Hams, sknd., under 14 lbs.....	50 @ 53
Picnics, bone in.....	37 @ 40
Pork trim, ex. lean.....	25 @ 28
Pork trim, regular.....	48 @ 52
Bellies, sq. cut, seedless, 8/12.....	41 @ 42

FANCY MEATS

Veal breads, under 6 oz.....	63
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers, selected.....	75
Lamb fries.....	45
Oxtails under 1/2 lb.....	16
Oxtails over 1/2 lb.....	33

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, NOVEMBER 10, 1948
All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$54.00-56.50
700-800 lbs.....	54.00-56.50
Good:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	48.00-51.50
700-800 lbs.....	48.00-51.00
Commercial:	
350-500 lbs.....	38.00-45.00
600-700 lbs.....	38.00-46.00
Utility, all wts.....	None

COW:

Commercial, all wts.....	35.00-37.00
Utility, all wts.....	34.00-35.00
Cutter, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:-

Choice:	
80-130 lbs.....	46.00-49.00
130-170 lbs.....	43.00-46.00
Good:	
50-80 lbs.....	41.00-43.00
90-130 lbs.....	43.00-45.00
130-170 lbs.....	37.00-42.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	30 @ 38
130 to 135 lbs.....	30 @ 38
135 to 150 lbs.....	30 @ 38
150 to 170 lbs.....	30 @ 38
170 to 188 lbs.....	30 @ 38

LAMBS

Choice lambs.....	48 @ 50
Good lambs.....	48 @ 58
Legs.....	61 @ 64
Hindsaddles.....	60 @ 64
Loins.....	60 @ 63

MUTTON

Good.....	Western
	19 @

VEAL-SKIN OFF

Choice carcass.....	43 @ 49
Good carcass.....	37 @ 45
Commercial carcass.....	34 @ 44
Utility.....	31 @ 34

BUTCHERS' FAT

Shop fat.....	6
Breast fat.....	7 1/2
Edible suet.....	8
Inedible suet.....	8

CORN-HOG RATIO

Although the corn-hog ratio at Chicago continues favorable for hog producers, the ratio for the week ending November 6 was not as favorable as that of October 30. The November 6 ratio for all purchases was 17.7 as compared with 18.7 for the previous week and 10.6 for the week ending November 8, 1947. The ratios for barrows and gilts for the three periods under comparison were 17.8, 18.9 and 10.7, respectively. The November 6 ratio was based on No. 3 yellow corn selling at \$1.372 per bushel; on October 30 selling at \$1.361 per bushel, and on November 8, 1947 selling at \$2.386 per bushel.

The New Super-Speed



CARCASS SPLITTING SAW

Here's a complete carcass splitting saw ready to install... perfectly counter-balanced... vibration-free... easy-to-operate... economically priced! One saw can be used for multiple-bed killing. More and more operators are discovering that this surprisingly inexpensive saw is ideally suited to splitting all types and grades of cattle.

SPECIFICATIONS

Weight of saw.....140 lbs.
Length.....69 in.
Construction: Stainless steel and polished aluminum. Complete with counterweight, 5 blades, overhead track, 1 1/2 H.P. single or 3-phase 220-V. motor.

Thin rotating blade carries away bone dust and dissipates friction-generated heat rapidly. Write for further particulars or place your order now for this sensational buy!

THE S. & W. SALES CO., INC.

DELAWARE, OHIO



SOLVAY *nitrite of soda*

SOLVAY SALES DIVISION

ALLIED CHEMICAL AND DYE CORPORATION

40 RECTOR STREET NEW YORK 6, N. Y.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Wednesday, November 10, 1948

Tallow and greases continued firm early this week following the upswing of last week-end. Quiet to dull business was reported by the trade, with only a few scattered sales coming to light. By early midweek, however, an erratic and mixed situation developed with reports of higher bids on several grades influenced by dealers, small soapers, and some talk that speculative interests had entered the buying at higher levels.

There were rumors that industrial interests had also entered the picture. Sales reported by the trade created a complex situation in price structures on several of the grades involved.

Offerings this week were curtailed by producers, apparently in hope of selling at higher levels. Edible tallow was reportedly sought in several quarters, but no sales were reported. About midweek, a tank of No. 1 tallow was sold at 11c, f.o.b. shipping point. Later a couple tanks of prime were reported to have sold at 13½c, f.o.b. shipping points. Couple tanks of yellow grease sold at 9½c and 10c, for prompt, f.o.b. shipping points. Special tallow sold at 12½c.

TALLOW: The market closed in a firm position Wednesday with all grades from ¼ to ½c higher than last week. Edible tallow was quoted at 15@15½c nominal, basis carlots, f.o.b. producer's plant; fancy, 14@15c nominal; choice, 13½@14½c nominal; prime, 13½@14½c; special, 12½c; No. 1, 11@11½c nominal; No. 3, 9@9½c nominal, and No. 2, 8½@9c nominal.

GREASES: A stronger undertone was registered in the market this week with most grades from ¼ to ½c higher than last week's quotations. Choice white grease was quoted at 13½@14½c nominal; A-white, 13@13½c nominal; B-white, 11@11½c nominal; yellow, 9½@10c; house, 9c nominal; brown, 8½c

EASTERN FERTILIZER MARKET

New York, November 10, 1948

There was a good demand for tankage and blood, and several cars were sold at \$8.50, f.o.b. New York. Some sellers are now asking \$9.00. Dry rendered tankage continued to sell at \$1.75 per unit, f.o.b. New York, but most buyers were only interested in prompt shipment.

The demand for fertilizer chemicals was good and the supply was rather limited.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	8.75
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.50
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.70
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$1.75

nominal; brown, 25 f.f.a., 8½c nominal.

GREASE OILS: The market held active this week, with stimulated interest reported by the trade on all grades. Producers reported sales well in advance of production. A stronger tone was registered in line with the advance on greases. No. 1 lard oil was quoted Wednesday at 18½c, unchanged from last week. Prime burning oil was quoted at 24½c, up 1c, and acidless tallow at 20½c, an increase of ¼c over last

BY-PRODUCTS MARKETS

(Chicago, Wednesday, November 10, 1948)

Blood

	Unit Ammonia
Unground, per unit of ammonia	*\$8.25@8.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$8.25@8.50
Liquid stick, tank cars	\$4.00

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$105.00@115.00
55% meat scraps, bulk	110.00@120.00
50% feeding tankage, with bone, bulk	\$85.00
60% digester tankage, bulk	\$110.00@122.00
80% blood meal, bagged	155.00@165.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	.37.50@40.00
Hoof meal, per unit ammonia	\$6.50@7.00

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.70@1.80
Expeller	*1.70@1.80

Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75@2.00

	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	9@10

Animal Hair

Winter coil dried, per ton	\$95.00@100.00
Summer coil dried, per ton	75.00
Cattle switches	4@5
Winter processed, gray, lb.	12
Summer processed, gray, lb.	12

*Quoted f.o.b. Shipping point.

week's quotation. All quotations basis drums, l.c.l., f.o.b. Chicago.

NEATSFOOT OILS: The market displayed a strong undertone this week with reports of good interest and inquiry by the trade. Production was reported about steady with demand. The quotation Wednesday, basis drums, l.c.l., f.o.b. Chicago, on pure neatsfoot oil was 32½c, or 1c higher than last week. 20-degree neatsfoot oil was also 1c higher at 38½c.

MEAT IS SOLD BY ITS APPEARANCE

Keep Meat Clean — Save Money — Satisfy Customers

MEAT COVERS FOR

- Beef Forequarters
- Veal

- Beef Hinds
- Lamb

- Rounds
- Sheep

- Chucks
- Pork Sides

BARREL LININGS FOR

wet and dry ice shipping and storage.

ARKELL SAFETY BAG COMPANY

10 East 40th Street
New York 16, N. Y.

6345 West 65th Street
Chicago 38, Illinois



"ARKSAFE"
Beef Forequarters

VEGETABLE OILS

Wednesday, November 10, 1948

The major vegetable oils market ruled about steady on several grades, while others displayed a mixed price structure to a weak undertone by midweek. Trading was mostly slow with only scattered sales in evidence. Inquiries continued active for prompt delivery and revealed that only limited stocks were available and these were being held at premiums over the deferred positions.

SOYBEAN OIL: The market displayed considerable activity and relatively heavy volume sold this week. Refiners were reported to be good buyers and prices were about steady to soft. November shipments were reported to have sold at 19½¢, with more product for that period available at the same level. Some sellers were holding out for 19¢. Product for December was reported to have sold at 19½¢, but some buyers were reluctant to go beyond 19¢. January-March shipment oils moved at 17¢, according to the trade. The closing quotation Wednesday was 19¢ paid for spot, or ½¢ lower than last week.

CORN OIL: Offerings for spot shipment were lagging and no sales action was reported at midweek. A steady market prevailed with the Wednesday quotation at 23¢ nominal, unchanged from the previous week.

COCONUT OIL: Scarcity of oil for prompt shipment combined with the

higher cost of copra brought a firm market this week. There were reports of spot product being offered at 23¢, Pacific Coast, at early midweek. However, at the close on Wednesday the quotation was 23½¢@24¢ nominal, representing an increase of ½¢ over last week.

PEANUT OIL: The market was relatively unchanged and remained about steady. A price of 21¢ nominal was again reported Wednesday, which was unchanged from the previous week. Offers were light and sales spotty.

COTTONSEED OIL: Trading was about at a near standstill early this week. Late last week, active inquiry for November-December resulted in a few offerings. No material change was reported at midweek with November-

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	19½¢pd
Southeast	19½¢pd
Texas	19½¢pd
Soybean oil, in tanks, f.o.b. mills,	
Midwest	19pd
Corn oil, in tanks, f.o.b. mills	23n
Coconut oil, Pacific Coast	23½¢@24n
Peanut oil, f.o.b. Southern points	21n
Cottonseed foods	
Midwest and West Coast	3½¢@3¾
East	3½¢@3¾

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	33
White animal fat	33
Milk churned pastry	33
Water churned pastry	32

December pegged at 20¢. The market on Valley, Southeast and Texas oil on Wednesday was 19½¢ paid, or ½¢ below last week.

The N. Y. futures market was active this week with mixed prices. The closing quotation Wednesday for the December option was 95 points lower than Monday's close. Quotations were:

SATURDAY, NOVEMBER 6, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	23.00	23.00	22.60	22.70	22.90
Jan.	22.30	22.30	21.90	22.00	22.30
Mar.	21.85	21.90	21.56	21.50	21.81
May	21.22	21.40	21.18	21.35	21.50
July	20.00	20.60	20.60	20.60	20.80
Sept.	18.25	18.25	18.25	18.25	18.25
Oct., '49 ..	18.00	18.00	18.00	18.00	18.02

Total sales: 131 contracts.

MONDAY, NOVEMBER 8, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.50	22.95	22.35	22.95	22.70
Jan.	21.75	22.10	22.00	22.10	22.00
Mar.	21.35	21.90	21.05	21.79	21.50
May	21.10	21.45	21.10	21.40	21.35
July	20.25	20.85	20.70	20.60	20.60
Sept.	18.25	18.25	18.25	18.25	18.25
Oct., '49 ..	18.00	18.00	18.00	18.00	18.00

Total sales: 241 contracts.

TUESDAY, NOVEMBER 9, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.75	22.75	22.25	22.80	22.95
Jan.	21.50	21.50	21.00	21.50	22.10
Mar.	21.70	21.70	21.21	21.21	21.79
May	21.25	21.90	20.75	20.85	21.40
July	20.25	20.50	20.25	20.00	20.60
Sept.	18.25	18.25	18.25	18.25	18.25
Oct., '49 ..	18.00	18.00	18.00	17.75	18.00

Total sales: 238 contracts.

WEDNESDAY, NOVEMBER 10, 1948


	Open	High	Low	Close	Pr. cl.
Dec.	22.10	22.16	21.80	22.00	22.30
Jan.	21.25	21.60	21.50	21.50	21.50
Mar.	21.01	21.05	20.61	20.90	21.21
May	20.50	20.55	20.10	20.25	20.85
July	19.50	19.80	19.75	19.65	20.00
Sept.	18.25	18.25	18.25	18.50	18.25
Oct., '49 ..	17.50	17.80	17.60	17.50	17.75

Total sales: 286 contracts.

*Bid. †Nominal.

THURSDAY, NOVEMBER 11, 1948

Armistice Day. No Market.



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HIDES AND SKINS

Summary: Packer hides sell higher—Market strong on all descriptions—native steers up ½ to 1c—ex-light natives sell higher—butt brands, Colorados and Heavy Texas sold higher—ex-light Texas up 1¼c—bulls, calf and kips sold up—native cows steady.

Chicago

PACKER HIDES: The market on packer hides displayed continued strength this week on practically all descriptions with the exception of native cows; these sold at steady prices. In spite of the short week as a result of Armistice Day, a fair amount of hides moved with light native cows and branded cows again predominating. The other selections moved only in a small way. A strong undertone prevailed throughout the week but several offerings were still reported unsold. All of the selections involved in selling this week were at increased levels, with reports indicating that further increases may be in evidence. Native steers sold at ½ to 1c higher levels. Ex-light native steers were reported to have sold as high as 31c late Wednesday, representing an increase of 1 to 1½c. Butt branded steers, Colorados and heavy Texas steers advanced 1c. Ex-light Texas steers are quotable at 29c. Light native cows moved up ½c, and brands ¼ to 1c. Bulls sold up 1c late Wednesday.

The sales reported this week totaled 77,800 hides and, in addition to these, 22,100 were reported last Friday, of which 12,800 originated on the west coast.

Ex-light native steers moved up 1c and better this week and one packer reported a sale of 700 of this description at 31c, Chicago freight equalized. Another packer was reported to have sold two cars of ex-light native steers at midweek at 31c, Chicago basis. Heavy native steers also sold up from ½ to 1c, with one packer reporting a sale about midweek of 2,400 hides at 29½c, f.o.b. Chicago, all November takeoff.

Butt branded steers, Colorados and heavy Texas steers moved in a small way at higher prices, with one packer reporting a sale of two cars of butt brands, October-November takeoff, at 27½c, Chicago basis. Another packer reported a mixed lot of 1,800 butt brands at 27½c; Colorados at 27c, and heavy Texas at 27½c, basis Chicago. At about midweek, one packer sold two cars of Colorados, October-November salting at 27c, Chicago basis, and a car of heavy Texas steers at 27½c, Chicago basis. Another sale involved 500 ex-light Texas steers at 29c, Chicago basis, an increase of 1 to 2c over the previous quoted prices.

Light native cows moved in a fair way with offerings somewhat liberal and packers offering freely at increased price levels. Last Friday, one packer reported a sale of 1,800 St. Paul October-November light native cows at 27½c, Chicago freight equalized. Another Friday sale involved a total of 3,300 Kansas City and Wichita light native cows at 28c, basis Chicago. A quiet market prevailed early this week with packers evidently holding for higher prices, resulting in one sale reported about midweek involving 6,000 Chicago light native cows, November takeoff, at 28c, f.o.b. Chicago. Another packer sold 2,000 St. Louis light native cows at 28c, f.o.b. shipping point. Packer sold total of 3,600 Chicago light native cows at 28c, Chicago basis. An outside packer sold 1,500 Minneapolis light native cows at 28c, Chicago basis. Later, another packer sold 2,000 light native cows at 28½c, f.o.b. St. Louis.

Branded cows also moved in a fair way, with one outside packer reporting a sale last Friday involving three cars of November branded cows at 26½c, Chicago basis. At early midweek, a packer sold total of 8,000 branded cows at 27c, October-November takeoff, from several shipping points; all Chicago basis. Another packer sold 12,000 November forward branded cows, originating from several shipping points at 27c, basis Chicago. Later the same packer increased this sale by 3,000 additional

hides of the same description which were sold on the same basis. Still later, another packer sold total of 6,000 branded cows at 27c, f.o.b. various shipping points, and three mixed cars of Southeast hides at 28½c, f.o.b. shipping points. Another packer sold 2,000 Albany allweight steers at 27½c and brands at 26½c, f.o.b. shipping point.

The market on native packer bulls also displayed a strong tone this week, with one packer selling two cars of northern natives at 18½c and brands at 17½c, f.o.b. St. Paul and Milwaukee. No other offerings were reported.

OUTSIDE SMALL PACKER: While few offerings and sales were reported this week on outside small packer hides, a strong undertone was evident. Allweight native steers and cows were quotable at 24½@25½c and brands 1c lower. A few sales came out, while unconfirmed, within the quoted range. It was indicated from one quarter that a few selected weights of 42/44 lbs. sold up to 26½c, f.o.b. shipping points. Native bulls remain unchanged with the quotable price at 14½@15c and brands 1c less. Calfskins were reported to be selling in a small way within the quotable range of 37½@40c and small packer kipskins at 29@30c.

PACIFIC COAST: The Pacific Coast hide market also displayed some strength during the past few days. Late last week it was reported one packer sold 11,500 west coast hides at 23c for both steers and cows, flat basis. Another packer sold 1,300 steer and cow hides at 23½c, flat basis, or 1c higher than the previously reported sale.

PACKER CALF AND KIPS: The market was relatively quiet early this week, with no offerings or sales reported. However, at midweek one packer offered and sold 6,500 heavy northern calfskins at 57½c with the light weights at 60c; this was an increase of 5c on the last reported sale. The market was said to be stronger and other offerings may be anticipated at higher price levels.

The kipskin market likewise absorbed some of the strength realized in other hides. Offerings were very light and with packers were in a well sold-up position. One packer reported a sale of 3,500 Northern native kipskins at 40c with the overweights at 37½c, f.o.b.

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shipping points. On this basis, southern native kipskins are quoted nominally at 37½¢ and brands 2½¢ under.

Packer regular slunks also sold at higher levels this week. One packer reported a sale of 10,000 at \$3.00 each, representing an increase of 50 cents over the last sale. Hairless slunks are quotable at \$1.00@1.10 for the 16 in. and up, unchanged from last week.

SHEEPSKINS: No material change was reported in the shearling market this week. One car of No. 1 shearlings was reported to have been sold by one of the big packers at \$3, while another

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The hog top at Chicago was \$22.85; the average, \$21.90. Provision prices were: Under 12 pork loins, 41@42; 10/14 green skinned hams, 47@47½; Boston butts, 39@39½; 16/down pork shoulders, 37½; under 3 spareribs, 44@45; 8/12 fat backs, 18@19½; regular pork trimmings, 21@22; 18/20 DS bellies, 30½; 4/6 green picnics, 31½@32; 8/up green picnics, 32@32½.

Cottonseed Oil

Closing prices at New York were: Dec. 21.86b, 22.00ax; Jan. 21.25b, 22.00ax; Mar. 20.69-68; May 20.15-06; July 19.50; Sept. 18.00b, 19.00ax; Oct. 17.25n. Sales, 236 lots.

sale was reported at \$2.50. No. 1 shearlings are again quotable at \$2@3. No action was reported on No. 2 shearlings, which are quotable nominally at \$1.65@1.75, and No. 3 shearlings nominally at \$1.25@1.35 each. The last sale of No. 2s was reported within the quoted range. A car of fall clips was reported sold within the quotable range of \$2 @3 this week. Another car of fall clips was reported to have sold at \$3. Pickled skins are quoted nominally at \$11@12.50 with no offers or sales.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Nov. 10, '48	Previous Week	Cor. week, 1947
Nat. str.	62 29½	28½ 62 29	61 38n
Hvy. Tex. str.	62 27½	62 20½	61 35n
Hvy. butt brnd'd str.	62 27½	62 26	61 35n
Hvy. Col. str.	62 27	62 25½	61 34½n
Ex-light Tex. str.	62 29	27 62 27½	61 34n
Brnd'd cows	62 27	26 62 26½	33½ 61 34
Hvy. nat. cows.28	62 28½n	28 62 28½	61 37n
Lt. nat. cows	62 28	27½ 62 28	61 36½n
Nat. bulls	62 19	62 18n	62 25
Brnd'd bulls	62 18	62 17n	62 24
Calfskins, Nor. 57½	62 00	52½ 62 55n	90 61 1.15
Kips, Nor. nat.	62 40	62 35n	62 00
Kips, Nor. brnd.	62 37½	62 32½n	62 00
Slunks, reg.	62 3.00	62 2.50n	61 4.00
Slunks, hris.	1.00@1.10	1.00@1.10n	90 61 1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	24½ 62 25½	24 62 25	31 61 34
Brnd'd all wts.23½	62 24½	23 62 24	30 62 33
Nat. bulls	14½ 62 15	14 62 15	20 62 21
Brnd'd bulls.	13½ 62 14	13½ 62 14	19 62 20
Calfskins	37½ 62 40n	37 62 40	70 62 80n
Kips, nat.	28 62 30	26 62 27	45 62 48n
Slunks, reg.	62 2.00	62 2.00	3.75@4.00
Slunks, hris.	62 75	62 75	85 62 90

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	20 62 22	19 62 21	27 62 29
Bulls	11½ 62 12½	11½ 62 12½	10 62 17
Calfskins	22 62 23	20 62 22	48 62 52
Kipskins	62 20	18 62 20	35 62 40

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlgs.	2.00@3.00	2.50@3.50	2.75@2.90
Dry pelts.	27 62 28	27 62 28	27 62 29
Horsehides	9.50@10.00	9.25@10.25	10.50@11.25

N. Y. HIDE FUTURES

MONDAY, NOVEMBER 8, 1948

	Open	High	Low	Close
Dec.	26.75b	27.75	27.29	27.65
Mar.	23.60b	24.16	23.85	23.99b
June	22.82	23.15	22.82	23.00b
Sept.	22.01b	22.35b

Closing 20 to 75 higher; sales 43 lots.

TUESDAY, NOVEMBER 9, 1948

Dec.	27.70b	28.30	27.80	27.98
Mar.	24.05b	24.35	23.75	24.08
June	22.90b	22.98b
Sept.	22.25b	22.18b

Closing 33 points up to 17 down; sales 81 lots.

WEDNESDAY, NOVEMBER 10, 1948

Dec.	28.10	28.20	28.10	28.19
Mar.	23.85b	24.00	23.85	23.90
June	22.75b	22.90	22.80	22.80b
Sept.	22.13b	22.10	22.10	22.10b

Closing 21 points up to 18 down; sales 35 lots.

THURSDAY, NOVEMBER 11, 1948

ARMISTICE DAY—NO MARKET.

FRIDAY, NOVEMBER 12, 1948

Dec.	28.50	28.55	28.25	28.45
Mar.	24.20	24.30	24.05	24.22
June	23.10	23.15	23.10	23.15
Sept.	22.25b	22.35b

Closing 25 to 30 points higher; sales 50 lots.

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LIVESTOCK MARKETS *Weekly Review*

September Livestock Costs Higher than a Year Earlier

The average live weight of livestock slaughtered under federal inspection during the month of September was given by the U. S. Department of Agriculture, with comparable figures for a year earlier, as follows:

	Sept. 1948	Sept. 1947
Cattle	931.0	905.9
Steers*	902.9	925.1
Calves	244.8	243.9
Hogs	242.9	247.3
Sheep and lambs	61.8	89.1

*Steers also included with cattle.

Packers operating under federal inspection paid a total of \$515,140,000 for livestock during September compared with \$502,947,000 paid in the same month a year earlier. The average cost to packers per cwt. of livestock for the periods under comparison is shown in the following table.

	Sept. 1948	Sept. 1947
Cattle	\$23.65	\$19.18
Steers*	28.69	24.44
Calves	24.61	19.65
Hogs	27.89	27.15
Sheep and lambs	20.49	20.02

*Steers also included with cattle.

The dressing yields of livestock slaughtered during September (per 100 lbs. live weight) compared with that of the corresponding month of 1947 are shown below:

	Sept. 1948	Sept. 1947
Cattle	52.2	51.5
Calves	55.1	54.9
Hogs*	75.2	75.2
Sheep and lambs	46.3	46.5
Lard per 100 lbs.	12.7	12.9
Lard per animal	30.8	32.0

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights for the different kinds of livestock were given as follows:

	Sept. 1948	Sept. 1947
Cattle	486.0	466.5
Calves	134.9	133.9
Hogs	182.7	186.0
Sheep and lambs	42.5	41.4

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FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1948	1947
January	1,312,051	1,403,139
February	976,796	1,142,546
March	986,502	1,227,735
April	898,564	1,203,137
May	876,927	1,263,755
June	1,109,153	1,206,578
July	1,045,946	1,274,273
August	1,085,842	1,216,068
September	1,178,251	1,407,160
October	1,176,152	1,496,683
November	1,336,590	1,336,590
December	1,345,695	1,345,695

CALVES

	1948	1947
January	586,200	590,859
February	510,748	521,435
March	566,374	643,962
April	550,240	678,440
May	598,842	636,508
June	620,000	620,696
July	576,688	656,182
August	569,389	627,749
September	598,845	719,300
October	632,820	812,992
November	762,096	762,096
December	673,218	673,218

HOGS

	1948	1947
January	5,223,309	5,844,391
February	3,745,793	3,886,928
March	3,574,127	3,405,885
April	3,342,743	3,615,746
May	3,562,290	3,831,450
June	4,294,758	3,653,443
July	3,044,126	3,454,634
August	2,440,057	2,731,363
September	2,635,582	2,949,416
October	4,097,549	3,977,734
November	5,501,067	5,501,067
December	6,254,454	6,254,454

SHEEP

	1948	1947
January	1,347,240	1,541,717
February	1,208,546	1,270,918
March	1,174,678	1,237,468
April	1,045,120	1,321,589
May	978,037	1,355,065
June	1,261,842	1,329,034
July	1,194,775	1,280,181
August	1,264,134	1,233,039
September	1,464,013	1,458,430
October	1,632,313	1,697,058
November	1,470,856	1,470,856
December	1,451,182	1,451,182

—YEAR TO DATE—

	1948	1947
Cattle	10,646,184	12,841,674
Calves	5,719,215	6,498,123
Hogs	36,100,334	37,359,990
Sheep	12,570,696	13,744,499

NETHERLANDS LIVESTOCK

The May, 1948 census of livestock for the Netherlands shows fewer total cattle and fewer dairy cows but slightly more hogs than were reported a year ago. Although three years have elapsed since the end of World War II, cattle and hog numbers in that country are only slightly above the inventories reported at the war's end. The inability to show improvement in numbers this year over a year ago is largely because of the unfavorable pasture and feed situation which accompanied the severe drought in 1947. The drought resulted in a heavier rate of slaughter in the summer and fall of 1947 than would have resulted under favorable weather conditions. Thus, the upturn in livestock numbers that could have been expected in 1948 failed to materialize.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during October, 1948 were reported by the USDA as follows:

	BARROWS AND GILTS		SOWS	
	Oct. 1948	Oct. 1947	Oct. 1948	Oct. 1947
Chicago	\$25.87	\$28.09	\$23.50	\$26.70
Kansas City	25.73	27.89	23.18	26.54
Omaha	25.77	27.63	23.13	26.90
St. Louis Nat'l	25.87	28.28	23.44	27.12
St. Joseph	25.85	27.78	23.36	26.84
St. Paul	25.38	27.42	23.01	26.43

	Average Weight in Pounds			
	Oct. 1948	Oct. 1947	Oct. 1948	Oct. 1947
Chicago	226	225	390	385
Kansas City	227	220	386	370
Omaha	222	222	384	379
St. Louis Nat'l	215	210	376	371
St. Joseph	218	211	365	354
St. Paul	233	219	374	359

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in October, 1948:

	Cattle	Calves	Hogs	Sheep
Receipts	20,359	11,290	5,155	36,442
Shipments	12,688	7,069	1,880	30,467
Local slaughter	8,245	4,061	3,126	6,509



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SALABLE LIVESTOCK AT 12 MARKETS

The USDA report of October receipts at the seven leading markets:

	Oct. 1948	Oct. 1947
Chicago	124,500	160,207
Kansas City	168,681	173,242
Omaha	158,592	175,202
E. St. Louis	81,808	115,281
St. Joseph	64,339	56,442
Sioux City	114,390	129,580
So. St. Paul	117,249	140,472
Totals	1,089,940	1,281,711

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CATTLE

Chicago	12,082	19,510
Kansas City	24,755	35,617
Omaha	22,483	19,208
E. St. Louis	38,590	47,024
St. Joseph	10,255	15,429
Sioux City	20,289	15,881
So. St. Paul	50,071	58,247
Totals	238,187	326,184

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES

Chicago	162,619	154,304
Kansas City	30,177	44,148
Omaha	103,030	87,958
E. St. Louis	178,728	178,627
St. Joseph	92,161	90,878
Sioux City	85,207	85,447
So. St. Paul	158,285	172,581
Totals	1,127,706	1,054,401

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS

Chicago	50,365	52,308
Kansas City	112,800	87,342
Omaha	124,051	97,907
E. St. Louis	68,671	50,306
Denver	365,590	339,326
Oklahoma City	5,596	7,058
So. St. Paul	126,184	169,404
Totals	1,131,889	1,075,075

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

DENMARK HAS 50% MORE BRED SOWS THAN YEAR AGO

The October 9 census of hogs in Denmark revealed that bred sow numbers have increased more than 50 per cent from a year earlier, according to the Office of Foreign Agricultural Relations of the USDA. An improved feed situation and an upward price adjustment made earlier in the year in the Danish-United Kingdom contract for delivery of bacon are important contributing factors to the increase. Spring farrowings will be considerably larger than last year and can be expected to be reflected in larger marketings during the latter part of 1949 and early 1950.

Suckling pigs showed a slight rise over a year ago, and the upward trend is expected to continue. However, pigs and slaughter hogs have been decreasing because of the shortage of feed and fewer farrowings during the last six months of 1947, and present numbers are only 83 per cent of a year ago. This decrease brought total hog numbers about 9 per cent below 1947.

Danish hog numbers, by classes, on October 9, 1948 were as follows (with comparable figures for October 11, 1947 in parentheses): Bred sows, 143,000 (91,000); total sows, 221,000 (181,000); suckling pigs, 447,000 (438,000); pigs and slaughter hogs, 1,129,000 (1,358,000); total, including boars, 1,807,000 (1,985,000).

KINDS OF LIVESTOCK KILLED

The classification of livestock killed under federal inspection in September:

	Sept. 1948 Per- cent	Aug. 1948 Per- cent	Sept. 1947 Per- cent
Cattle—			
Steers	40.1	39.9	37.7
Heifers	32.1	10.1	12.2
Cows	43.6	44.5	45.6
Cows and heifers	55.7	54.6	57.8
Bulls and stags	4.2	5.5	4.5
Canners and cutters	18.6	29.7	21.5
Hogs—			
Sows	20.5	34.4	24.0
Barrows and gilts	78.5	64.4	75.2
Stags and boars	1.0	1.2	.8
Sheep and lambs—			
Lambs and yrags	78.2	78.2	82.6
Sheep	21.8	21.8	17.4

*Included in all cattle classifications.

ARGENTINA LIVESTOCK

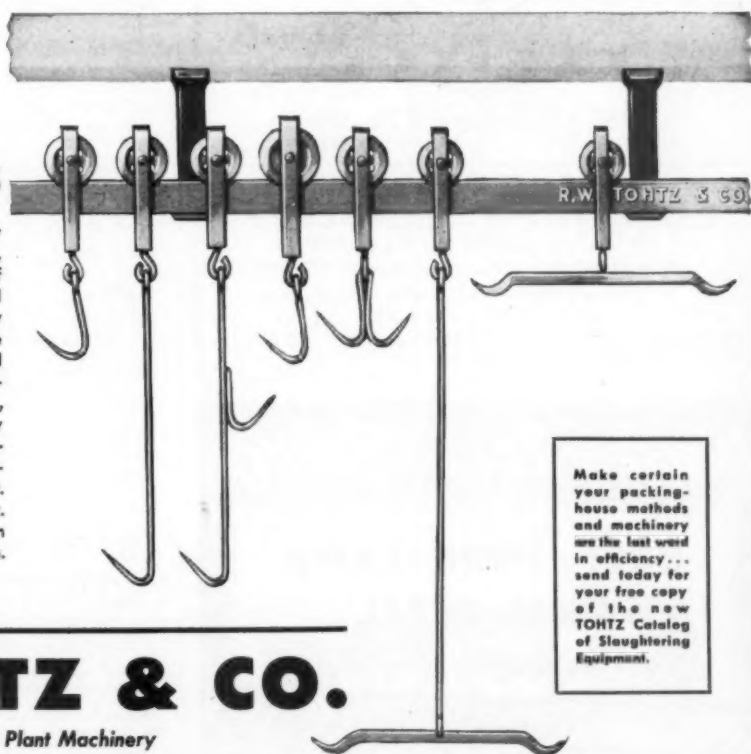
Preliminary 1947 census figures on the principal species of livestock recently issued by the Argentine government indicate substantial increases in cattle, sheep and goats and decreases in other types of livestock during the last ten years. A comparison of the two censuses indicates percentage increases in 1947 of 24.3 for cattle, 15.9 for sheep, and a percentage decrease of 24.8 for hogs.

Figures for the 1947 census were as follows, with 1937 census figures in parentheses: Cattle, 41,268,470 (33,207,287); sheep, 50,856,556 (43,882,728); and hogs, 2,981,406 (3,965,945).



STANDARD TROLLEYS

R-W Packinghouse Trolleys are especially designed and manufactured to render long, trouble-free service. Smooth operation of all trolleys are indispensable to high-speed operation and special care is taken in every step of R-W trolley manufacture to insure perfectly true and accurately grooved wheels which will not climb switches or become "Rat." Every R-W Trolley Frame, Hook and Swivel is carefully and uniformly shaped. Steel employed is of special manufacture to withstand the usual abuse encountered by this type of equipment. Wheels will run on either $\frac{3}{4}$ " or $\frac{1}{2}$ " track. All hooks are immediately available in choice of stainless steel or galvanized finish. Write for further particulars today.



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U.S. GOVT. INSPECTION

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, November 9, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.00-23.75	\$20.00-22.00	\$.....	\$.....	\$.....
140-160 lbs.	23.50-23.75	21.50-23.00	23.25-23.75	21.50-23.00	23.50-23.75
160-180 lbs.	23.75-24.00	22.75-23.50	23.50-24.00	22.75-23.75	23.50-23.75
180-200 lbs.	23.75-24.00	23.25-23.75	23.75-24.00	23.75-24.00	23.50-23.75
200-220 lbs.	23.75-24.00	23.25-23.75	24.00-24.25	24.00 only	23.50-23.75
220-240 lbs.	23.75-24.00	23.25-23.75	24.00-24.25	24.00 only	23.50-23.75
240-270 lbs.	23.75-24.00	23.25-23.50	23.75-24.00	24.00 only	23.50-23.75
270-300 lbs.	23.25-23.75	23.00-23.25	23.75-24.00	23.75-24.00	23.00-23.25
300-330 lbs.	23.00-23.50	22.50-23.00	23.50-23.75	23.50-24.00	23.00-23.25
330-360 lbs.	22.75-23.25	22.00-22.75	23.25-23.75	23.25-23.75	23.00-23.25

Medium:

160-220 lbs.	22.00-23.50	21.00-22.50	23.25-23.75	22.00-23.75
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SOVS:

Good and Choice:

270-300 lbs.	22.75-23.00	21.75-22.00	22.75-23.00	23.00 only
300-330 lbs.	22.75-23.00	21.50-21.75	22.75-23.00	22.75-23.00	21.00-22.25
330-360 lbs.	22.25-23.00	21.25-21.50	22.75-23.00	22.50-22.75	21.00-22.50
360-400 lbs.	21.00-22.50	21.00-21.25	22.25-23.00	22.25-22.50	21.00-22.50

Good:

400-450 lbs.	20.50-21.50	20.50-21.00	21.75-22.75	21.75-22.25	21.00-22.25
450-550 lbs.	20.00-21.00	20.00-20.75	21.00-22.50	21.00-22.00

Medium:

250-550 lbs.	19.00-22.50	18.00-21.00	20.00-22.50	20.50-22.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	17.00-21.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	33.50-37.00	33.50-38.00	32.50-37.00	33.50-38.00	35.00-37.50
900-1100 lbs.	34.00-37.50	35.00-40.00	33.00-38.00	34.25-39.25	35.00-38.00
1100-1300 lbs.	34.00-37.50	35.50-40.50	33.00-38.00	33.75-39.25	35.00-38.50
1300-1500 lbs.	33.50-37.00	34.00-39.50	32.00-37.00	33.00-38.75	35.00-38.50

STEERS, Good:

700-900 lbs.	26.50-33.50	28.50-35.00	26.50-32.50	27.50-33.75	29.00-35.00
900-1100 lbs.	27.00-34.00	29.00-35.50	26.50-33.00	27.75-34.25	29.00-35.00
1100-1300 lbs.	27.00-34.00	28.50-35.50	26.50-33.00	27.50-34.00	29.00-35.00
1300-1500 lbs.	27.00-33.50	28.00-35.00	26.50-32.00	27.50-33.00	29.00-35.00

STEERS, Medium:

700-1100 lbs.	22.00-26.50	24.00-29.00	21.50-26.50	22.00-27.75	21.50-29.00
1100-1300 lbs.	22.00-27.00	24.50-29.00	22.00-26.50	22.50-27.75	21.50-29.00

STEERS, Common:

700-1100 lbs.	19.00-22.00	20.50-24.50	18.00-22.00	18.50-22.50	18.00-21.50
---------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Choice:

600-800 lbs.	32.50-36.00	32.00-35.00	31.00-35.00	31.75-35.50	33.00-35.00
800-1000 lbs.	32.50-36.00	32.50-36.00	31.50-35.50	31.75-36.00	33.00-35.50

HEIFERS, Good:

600-800 lbs.	26.50-32.50	27.00-32.50	25.00-31.00	27.25-31.75	28.00-33.00
800-1000 lbs.	26.50-32.50	27.50-32.50	25.00-31.50	27.25-31.75	28.00-33.00

HEIFERS, Medium:

500-900 lbs.	21.50-26.50	22.50-27.50	20.50-25.00	20.00-27.25	20.50-28.00
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HEIFERS, Common:

500-900 lbs.	18.50-21.50	19.50-22.50	17.50-20.50	17.50-20.00	17.00-20.50
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COWS (All Weights):

Good	20.00-22.00	21.00-23.00	19.50-22.00	19.50-23.00	19.00-21.00
Medium	17.50-20.00	21.00-23.00	17.75-19.50	17.75-19.50	17.50-19.00
Cut. & com.	15.00-17.50	15.75-19.00	15.75-17.75	15.25-17.75	15.00-17.50
Canners	13.00-15.00	14.75-15.75	14.00-15.75	14.00-15.25	14.00-15.00

BULLS (Yrls. Excl.), All Weights:

Beef, good	22.00-22.75	23.00-24.00	21.00-22.00	22.75-23.50	21.50-23.00
Sausage, good	21.50-22.50	23.00-23.75	20.50-21.50	22.50-23.00	21.50-23.00
Sausage, medium	20.00-21.50	22.00-23.00	18.50-20.50	20.50-22.50	20.00-21.50
Sausage, cut. & com.	17.00-20.00	18.00-22.00	16.00-18.50	17.50-20.50	18.00-20.00

VEALERS, All Weights:

Good & choice	27.00-35.50	31.00-32.00	25.00-28.00	23.00-28.50	25.00-30.00
Com. & med.	18.00-27.00	25.00-31.00	17.00-25.00	16.00-23.00	17.00-25.00
Cull, 75 lbs. up.	13.00-18.00	20.00-25.00	12.00-17.00	14.00-16.00	14.00-17.00

CALVES (500 lbs. down):

Good & choice	24.50-27.50	23.00-27.50	22.00-26.00	20.00-25.00	20.00-25.00
Com. & med.	18.00-24.50	18.00-23.00	16.00-22.00	15.00-20.00	18.00-20.00
Cull	13.00-18.00	16.00-18.00	12.00-16.00	14.00-15.00	15.00-18.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	25.25-26.00	25.00-26.00	24.50-25.00	25.00-25.75	24.50-25.25
Med. & good	22.50-25.00	22.00-25.00	22.00-24.25	22.75-24.75	21.50-24.25
Common	18.00-22.00	18.00-21.50	18.50-21.75	20.00-22.50	18.50-21.25

EWES:

Good & choice	8.50-9.00	9.25-10.25	8.50-9.00	8.25-8.50	9.00-10.00
Com. & med.	7.00-8.50	8.00-9.00	7.50-8.50	7.50-8.25	7.00-8.25

Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Quotations on shorn basis.

Special
PROVISION
of live stock
for the w

Chicago
Kansas
Omaha
East St.
St. Joseph
St. Paul
Wichita
New York
Jersey
Okla. City
Cincinnati
Denver
St. Paul
Milwaukee

Total

Chicago
Kansas
Omaha
East St.
St. Joseph
St. Paul
Wichita
New York
Jersey
Okla. City
Cincinnati
Denver
St. Paul
Milwaukee

Total

Chicago
Kansas
Omaha
East St.
St. Joseph
St. Paul
Wichita
New York
Jersey
Okla. City
Cincinnati
Denver
St. Paul
Milwaukee

Total

*Cattle
*Federal
including
*Stock
slaughter

BALY

Price

on Nov

CATTLE

Steers,

Cows,

Bulls,

CALVES

Vealers

Com. &

Culls

HOGS:

Gd. &

Sows

LIV

AT

Price

Calif.,

CATTLE

Steers,

Heifers

Cows,

Bulls,

CALVES

Vealers

Med. &

HOGS:

Good &

Sows

The N

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended November 6, 1948.

CATTLE

	Week ended Nov. 6	Prev. week	Cor.
Chicago	10,748	17,061	23,748
Kansas City	25,367	26,022	27,933
Omaha	12,997	22,744	23,473
East St. Louis	8,670	8,583	12,007
St. Joseph	9,500	9,610	14,452
Sioux City	8,835	9,877	12,444
Wichita	5,369	7,464	5,046
New York & Jersey City	6,343	5,786	9,321
Ola. City	6,943	10,237	14,418
Cincinnati	3,756	5,105	9,798
Denver	6,434	6,812	9,791
St. Paul	13,938	16,462	18,065
Milwaukee	4,155	5,284	
Total	122,000	151,918	185,804

HOGS

Chicago	42,880	38,882	39,564
Kansas City	10,814	13,910	12,763
Omaha	39,462	40,006	32,777
East St. Louis	31,713	31,592	27,936
St. Joseph	26,613	30,262	2,426
Sioux City	25,366	25,384	35,762
Wichita	3,451	4,067	2,690
New York & Jersey City	33,805	39,612	34,082
Ola. City	10,978	10,160	9,521
Cincinnati	12,432	12,459	16,414
Denver	9,438	9,604	9,951
St. Paul	36,865	44,022	46,479
Milwaukee	7,909	8,389	
Total	283,877	308,649	298,754

SHEEP

Chicago	11,591	10,970	12,199
Kansas City	21,996	34,808	25,950
Omaha	16,856	17,491	14,745
East St. Louis	9,286	11,004	11,738
St. Joseph	9,098	14,355	32,325
Sioux City	8,433	8,251	9,455
Wichita	2,096	1,972	1,107
New York & Jersey City	40,602	35,280	43,970
Ola. City	2,952	5,192	6,297
Cincinnati	688	586	2,700
Denver	19,577	30,682	15,654
St. Paul	18,733	19,024	21,488
Milwaukee	2,407	1,207	
Total	161,908	192,091	198,835

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on November 10:

CATTLE

Steers, med. & gd.	\$27.50@34.00
Cows, com.	18.00@20.00
Cows, can. & cut.	14.00@17.00
Bulls, com.	20.00

CALVES

Vealers, gd. & choice	\$27.00@32.00
Com. to med.	20.00@22.00
Culls	14.00@19.00

HOGS

Gd. & ch.	\$23.25@23.75
Sows	17.50@19.75

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on November 10:

CATTLE

Steers, gd.	\$28.50@30.50
Steers, med.	25.00@26.00
Heifers, com. & med.	22.00@26.00
Cows, med. & gd.	19.50@22.50
Cows, cut. & com.	16.50@19.00
Cows, canner	15.00@16.50
Bulls, med. & gd.	22.00@24.00

CALVES

Vealers, gd.	\$28.50
Med. & gd.	22.00@26.00

HOGS

Good & ch.	\$25.50@26.50
Sows, med. & gd.	19.00@22.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 3	7,212	591	10,997	2,817
Nov. 4	2,918	909	16,598	4,287
Nov. 5	2,350	291	11,101	2,963
Nov. 6	3,171	114	6,099	958
Nov. 8	13,094	949	19,112	7,804
Nov. 9	5,900	500	15,500	5,000
Nov. 10	7,800	700	15,500	5,500

*Week so far... 27,694 2,149 50,112 18,304
Week ago... 21,822 1,746 37,722 10,609
1947... 32,801 3,983 52,906 13,008
1946... 31,610 3,159 52,202 22,099
*Including 833 cattle, 345 calves, 16,519 hogs and 4,625 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 4	1,600	4	1,252	682
Nov. 5	880	118	496	723
Nov. 6	132		102	26
Nov. 8	3,695	77	2,086	239
Nov. 9	2,700	50	1,000	290
Nov. 10	1,800	50	1,500	400

Week so far... 8,195 177 4,586 839
Week ago... 7,576 119 1,970 380
1947... 9,577 370 4,328 1,602
1946... 11,546 730 4,224 3,901

NOVEMBER RECEIPTS

	1948	1947
Cattle	55,301	56,593
Calves	4,909	9,685
Hogs	121,632	111,690
Sheep	37,121	31,456

NOVEMBER SHIPMENTS

	1948	1947
Cattle	18,383	17,547
Hogs	7,406	10,876
Sheep	2,650	4,049

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Wednesday, November 10, 1948.

	Week Ended Nov. 10	Prev. week
Packers' purchase	35,469	41,654
Shippers' purchase	4,475	3,443
Total	39,944	45,097

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended November 6.

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Nov. 6	262,000	416,000	252,000
Oct. 30	361,000	450,000	346,000
1947	343,000	479,000	303,000
1946	290,000	533,000	290,000
1945	360,000	408,000	331,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Nov. 6	335,000
Oct. 30	363,000
1947	414,000
1946	438,000
1945	307,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Nov. 6	175,000	286,000	148,000
Oct. 30	257,000	306,000	167,000
1947	227,000	369,000	173,000
1946	195,000	380,000	181,000
1945	251,000	263,000	236,000

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended November 6, 1948:

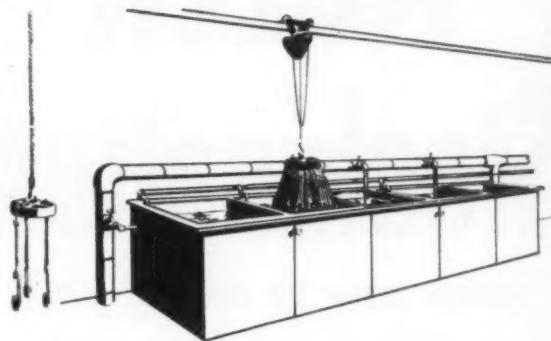
	Cattle	Calves	Hogs*	Sheep
Salable	406	1,142	437	300
Total (incl. directs)	3,990	4,483	17,062	18,821

Previous week:

Salable	673	2,735	194	1,048
Total (incl. directs)	4,537	8,208	22,001	34,122

*Including hogs at 31st street.

NOW... Batch-Clean Your Trolleys



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You're looking at an Oakite set-up that can clean and de-rust 500 beef, hog or sheep trolleys an hour! Far superior to cleaning by tumbling, scrubbing and brushing, this Oakite technique saves time, doesn't harm trolleys.

Rapid emulsifying detergency of Oakite Composition No. 22 (first tank) thoroughly soaks off heavy fat and oil deposits. Following rinse, trolleys are then soaked in Oakite Compound No. 84M. This mildly acidic, non-toxic Oakite cleaner quickly removes rust and other corrosive products.

ADVANTAGES:

- thoroughly removes grease, oil, rust
- eliminates danger of carcass contamination
- minimizes danger of trolley-breakage
- eliminates hand-scrubbing
- cuts cleaning time and costs



FREE DATA

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DIAMOND CRYSTAL SALT DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 6, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 4,903 hogs; Swift, 3,897 hogs; Wilson, 5,737 hogs; Agar, 5,394 hogs; Shippers, 3,820 hogs; Others, 23,039 hogs.

Total: 16,748 cattle; 1,875 calves; 46,700 hogs; 11,591 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,923	695	3,022	4,868
Cudahy	2,862	732	950	1,889
Swift	2,592	989	2,536	6,127
Wilson	1,672	475	1,608	2,888
Central	2,399
U.S.P.	1,138
Others	5,873	17	2,698	6,224
Totals	20,459	2,908	10,814	21,996

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,932	7,866	3,961	...
Cudahy	4,239	5,168	2,811	...
Swift	4,431	8,718	6,264	...
Wilson	2,496	3,347	215	...
Greater Omaha	103
Eagle	6
Hoffman	91
Rothschild	433
Roth	137
Kingman	1,008
Merchants	36
Shippers	...	6,753
Totals	17,822	31,852	13,251	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,394	1,215	10,439	5,278
Swift	3,891	2,920	12,017	3,826
Hunter	1,955	...	3,066	182
Hell	1,682	...
Krey	2,258	...
Laclede	1,445	...
Sieloff	816	...
Others	8,557	2,034	28,819	9,526
Shippers	3,575	2,414	6,785	233
Totals	20,802	8,583	67,317	19,045

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,490	778	10,354	5,405
Armour	3,136	245	8,764	2,767
Others	3,927	285	5,457	1,297
Totals	9,653	1,308	21,577	9,379

Does not include 471 cattle, 7,403 hogs and 826 sheep bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	2,830	83	8,965	2,893
Armour	2,906	126	11,722	3,506
Swift	2,738	99	4,676	2,034
Others	254	2
Shippers	20,170	671	5,203	7,180
Totals	28,948	981	30,569	15,613

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,265	570	2,539	2,026
Guggenheim	335
Dunn
Ostertag	95	...	6	...
Dold	111	...	676	...
Sunflower	15	...	64	...
Pioneer
Excel	647
Others	2,901	...	166	70
Totals	5,369	570	3,451	2,096

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,997	437	1,054	410
Wilson	2,452	631	1,038	413
Others	219	8	564	...
Totals	4,668	1,076	2,656	823

Does not include 124 cattle, 1,075 calves, 8,322 hogs and 2,129 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	590
Kahn's
Loehry	771
Meyer
Schlachter	202	85	...	15
National	375
Others	2,819	822	11,897	83
Totals	3,396	907	12,668	688

Does not include 1,228 cattle and 171 hogs bought direct. Market shipments for the week were 379 cattle, 3,133 hogs and 797 sheep.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,547	102	2,010	4,301
Swift	1,023	71	3,234	3,574
Cudahy	888	60	1,627	2,186
Others	2,000	207	1,064	6,729
Totals	6,064	500	7,875	17,420

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,320	2,049	13,003	6,146
Bartusch	545
Cudahy	1,311	769	...	2,771
Ritkin	594	51
Superior	1,885
Swift	4,983	4,680	23,862	9,812
Others	1,952	5,035	3,648	7,362
Totals	12,590	12,593	40,513	26,165

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,773	2,134	1,435	5,512
Swift	2,196	2,521	1,788	5,961
Blue
Bonnet	417	25	63	1
City	701	56	168	6
Rosenthal	72
Totals	5,139	4,738	3,454	11,560

TOTAL PACKER PURCHASES

	Week ended Nov. 6	Prev. week	Same week
Cattle	151,658	182,257	208,093
Hogs	279,446	298,564	287,042
Sheep	149,636	183,399	153,226

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., November 10.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Wednesday were:

Hogs, good to choice:	
160-180 lb.	\$18.50@22.00
180-240 lb.	20.50@22.50
240-300 lb.	21.50@22.50
300-360 lb.	20.50@22.50
Sows:	
270-360 lb.	\$20.50@21.50
400-550 lb.	17.00@20.25

Receipts of hogs at Corn Belt markets for the week ended November 11 were:

	This week estimated	Same day last wk. actual
Nov. 5	40,000	29,000
Nov. 6	55,000	54,000
Nov. 7	60,000	61,500
Nov. 8	55,000	41,000
Nov. 9	60,000	68,000
Nov. 10	60,000	43,500
Nov. 11	Holiday	...

CANADIAN KILL

Inspected slaughter in Canada, week ended October 30:

	Oct. 30	Last Year
Western Canada	24,905	24,347
Eastern Canada	18,798	18,184
Total	43,603	42,531

CATTLE

	Week Ended Oct. 30	Same Week Last Year
Western Canada	24,905	24,347
Eastern Canada	18,798	18,184
Total	43,603	42,531

HOGS

	Week Ended Oct. 30	Same Week Last Year
Western Canada	32,380	67,754
Eastern Canada	55,791	79,295
Total	88,171	147,047

SHEEP

	Week Ended Oct. 30	Same Week Last Year
Western Canada	10,974	17,394
Eastern Canada	25,743	31,194
Total	36,717	48,588

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 4:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,600	2,175	1,450	25
No. Portland	2,640	500	1,425	1,815
San Francisco	1,275	40	1,435	5,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS	
STEER AND HEIFER:	Carcasses
Week ending Nov. 6, 1948.	11,150
Week previous	6,770
Same week year ago	12,650
COW:	
Week ending Nov. 6, 1948.	2,928
Week previous	3,186
Same week year ago	2,858
BULL:	
Week ending Nov. 6, 1948	928
Week previous	616
Same week year ago	372
VEAL:	
Week ending Nov. 6, 1948.	11,292
Week previous	10,564
Same week year ago	14,768
LAMB:	
Week ending Nov. 6, 1948.	42,524
Week previous	34,312
Same week year ago	45,930
MUTTON:	
Week ending Nov. 6, 1948.	2,851
Week previous	3,763
Same week year ago	3,438
HOG AND PIG:	
Week ending Nov. 6, 1948.	6,839
Week previous	1,319
Same week year ago	4,835
PORK CUTS:	
Week ending Nov. 6, 1948.	2,305,529
Week previous	1,315,822
Same week year ago	1,789,972
BEEF CUTS:	
Week ending Nov. 6, 1948.	184,597
Week previous	201,872
Same week year ago	134,497
VEAL AND CALF:	
Week ending Nov. 6, 1948.	1,002
Week previous	1,273
Same week year ago	1,317
LAMB AND MUTTON:	
Week ending Nov. 6, 1948.	2,754
Week previous	2,991
Same week year ago	1,361

BEEF CURED:	
Week ending Nov. 6, 1948.	40,518
Week previous	45,949
Same week year ago	14,064

PORK CURED AND SMOKED:	
Week ending Nov. 6, 1948.	952,486
Week previous	634,314
Same week year ago	1,227,381

LARD AND PORK FATS:†	
Week ending Nov. 6, 1948.	136,508
Week previous	79,132
Same week year ago	79,864

LOCAL SLAUGHTER

STEERS:	
Week ending Nov. 6, 1948.	4,542
Week previous	8,838
Same week year ago	5,419

COWS:	
Week ending Nov. 6, 1948.	1,390
Week previous	1,530
Same week year ago	3,192

BULLS:	
Week ending Nov. 6, 1948.	421
Week previous	408
Same week year ago	710

CALVES:	
Week ending Nov. 6, 1948.	10,216
Week previous	9,786
Same week year ago	11,213

HOGS:	
Week ending Nov. 6, 1948.	33,867
Week previous	39,612
Same week year ago	34,982

SHEEP:	
Week ending Nov. 6, 1948.	40,602
Week previous	35,289
Same week year ago	43,978

Country dressed product at New York totaled 5,076 veal, 14 hogs and 73 lambs in addition to that shown above. Previous week: 6,218 veal, 9 hogs and 68 lambs. Same week 1947: 3,477 veal, 57 hogs and 197 lambs.

†Incomplete.

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended October 30, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1050 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gd. Handyweights
Toronto	\$20.93	\$27.50	\$30.60	\$22.50
Montreal	22.40	27.05	30.75	22.40
Winnipeg	20.95	22.00	28.00	20.00
Calgary	20.17	18.10	28.85	19.00
Edmonton	17.63	19.05	29.10	19.05
Pr. Albert**				
Moose Jaw	19.50	18.50	28.35	18.50
Saskatoon	18.25	18.80	28.35	18.00
Regina	17.40	18.60	28.35	17.40
Vancouver**				

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

**Not received in time for publication.

ALERT PROVISIONERS—ORDER NECKWEAR FOR CHRISTMAS NOW

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Florence Halpern
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WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended November 6, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,343	10,216	33,865	40,602
Baltimore, Philadelphia	6,190	1,383	20,852	1,118
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,548	3,285	55,866	7,914
Chicago, Elburn	20,416	10,582	93,309	21,541
St. Paul-Wis. Group	23,061	26,914	119,107	24,044
St. Louis, Alton	13,975	10,481	79,523	13,728
St. Louis City	9,473	895	29,632	10,150
Omaha	17,054	1,570	55,382	18,712
Kansas City	18,628	5,520	47,079	20,451
Iowa and So. Minn.	13,772	6,680	184,681	35,608
SOUTHEAST	7,359	5,615	23,896	...
SOUTH CENTRAL WEST	23,492	12,029	66,561	32,802
ROCKY MOUNTAIN	7,412	595	10,909	19,715
PACIFIC	14,079	5,247	23,317	28,332
Grand total	107,802	100,512	843,749	274,717
Total week ago	209,768	110,223	813,228	314,856
Total same period 1947	206,952	143,140	945,419	345,316

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during September, 1948—cattle 75.2; calves 69.0; hogs 72.1; sheep and lambs 88.1.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended November 5	3,042	2,352	12,214
Week previous	2,769	2,837	14,718
Cor. week last year	4,047	2,982	8,879

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ORIGINAL PHILADELPHIA SCRAPPLE

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80 Years Boilermakers

WRITE Dept. 89-B11 for 8" scale with pipe diameter markings.



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Div. of American Republic & Canadian Machinery Corporation

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Write for Our Weekly Bulletins.

Slicers and Sausage

- 8374—BACON SLICERS: (3) 150-C, U.S., with stacker, 1 NEW, never used, two like-new, guar.....Bids requested
- 8331—SLICER: U.S. Heavy Duty #3, complete with 24" stainless steel conveyor table, excel. cond.....\$3250.00
- 8306—BACON SLICERS: (5) Anco #20W, with 12" long x 14" wide, stainless steel slat shingling conveyors, 2 HP, AC motors, each.....1000.00
- 8365—BACON SLICER: 150-B U.S. with stacker, record, & guar.....825.00
- 8370—GRINDER: #523 Boss, like new, used 3 months, super feed cylinder, feed screw, 40 HP motor & starter, 3 sets knives & plates.....1700.00
- 8281—GRINDER: Boss #552, heavy duty, 25 HP motor & starter, steam jacketed head.....1200.00
- 8301—SILENT CUTTER: Buffalo 43-B, 250# cap., 25 HP motor, 2 sets knives, record, & guar.....1200.00
- 8288—MIXER: Buffalo #2, 5 HP motor, like new.....550.00
- 7028—STUFFERS: (2) Keebler-Mechanical, 200#2, record, & guar, each.....605.00

Rendering and Lard

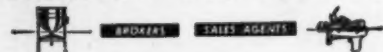
- 8371—BLOW TANK: Boss, 4000#2, complete with 12" and 6" valves & fittings, little used, like-new.....\$1150.00
- 8307—VERTICAL DRYER: Ebsco #2, 5' diam., 5' height, 400#2, 20 HP 600 RPM Westinghouse motor, base starter & pulley, used one month.....1000.00
- 8308—HASHER & WASHER: BRAND NEW, #3 Hujak, 30" x 10" cylinder, 15 HP, 1800 RPM motor, like new.....2000.00
- 8362—HOG: Boss #705, Diamond, size 30, flexible coupling 40 HP motor with starter box.....2100.00
- 8262—HOG: Boss #706, size 30, V-belt drive, 30 HP motor, starter, push-button switch, little used, like-new.....2400.00
- 8364—CRACKLING PRESS: Boss #728, 300 ton, 20" x 36" curb, steam hydraulic pump size #3, 8x12, used only short while.....3200.00

Miscellaneous

- 5520—DIESEL-ELECTRIC GENERATING OUTFIT: 30 HP Fairbanks-Morse, 3 cylinder with generator, complete with switchboard, used about 6 wks.....1500.00
- 8133—DIESEL ENGINES AND GENERATORS: (2) Fairbanks Morse, One 50 HP Serial #572434, One 150 HP Serial #575613.....5000.00
- 8372—BARREL WASHER: Globe #12401, 5 HP 3/50/220-440 U.S. motor, 1000 RPM, 3 new brushes, 5 cores, 2 head cores, little used, good cond.....865.00
- 8358—WALK-IN-FREEZER: NEW, 12' x 24'0" x 7'0", Government Surplus, prefabricated, motor driven refrigeration unit, blower, etc.....2450.00
- 8330—COMBINATION CASING CLEANING UNIT: Globe #395, galv. tank, 18" crusher, 30" stripper, 16" finisher, complete with motors.....1700.00
- 8347—KETTLES: (2) Steam Jacketed stainless steel, 150 gal. cap., 2 1/2" drains, valves, 100# working pressure, like new, each.....400.00
- 8373—SILVER STITCHER: Ideal, with wire, like new.....250.00
- Complete Hog Kill Floor, consists Boss #14 grate Hog Dehairer, Boss Jr. 18" Hog Hoist 5' x 14' x 36", Scalding Tank, Boss #68 Hog Gambrelling Table, 300 hog trolleys, 500' Hog Conveyor Track. Can be purchased at small fraction original cost.
- Complete Sausage Kitchen, like-new condition, consists of almost new Automatic Tie Linker, 250#2 self-emptying Silent Cutter, 300#2 Stuffer, 66-B Grinder, Smokekist Washer, Sausage cage Washer, 700#2 Mixer, Jordan Process Cooker, Ice Crusher, Hoven Smokehouses, stainless tables, Trucks, Cages, Molds, etc., complete lay-out. Price and Particulars upon request.

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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RENDERING PLANT

Eastern Pennsylvania dry rendering plant including two Anderson expellers, three cookers, five trucks all fully equipped for operation. Write

FS-343 THE NATIONAL PROVISIONER

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All models. Rebuilt, guaranteed, or AS IS. Pittet and Associates, Moylan, Pennsylvania.

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FOR SALE: Two 1947, 1 1/2 ton Diamond T refrigerated trucks with hold-cold plates and units. Write Mohay Sausage Co., 1324 N. Bond St. or phone 6211, Springfield, Illinois.

FOR SALE #23 Boss silent cutter 100 lb. capacity. Motor 7 1/2 HP and starter direct motor connection. Used three months but in good condition. \$300.00. C. E. Richard & Sons Packing Plant, Muscatine, Iowa.

FOR BEST RESULTS USE
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GENERAL MANAGER: 23 years' experience in all operations, capable of organizing plant on profitable basis, good general experience in all departments that pays dividends. Will consider investment. W-330, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERINTENDENT and sales manager, capable of building sound sales organization. 23 years' well rounded experience in both carload, truckload and local sales. W-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GRADER: Experienced beef, lamb and veal grader and salesman, age 34, now employed desires change to eastern or southern locality. W-327, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL MANAGER or sales manager: 15 years' experience in sales, plant operations, livestock purchasing. Can prove results of my management. W-333, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT on sausage, smoked meats, canning etc. available for temporary or permanent position. Prefer west or southwest. W-332, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER-FOREMAN, 36 years old, 18 years' experience, large or small plants. Willing to go anywhere. W-335, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SEASONING SALESMEN

We have several openings, east and southeast, for qualified men. Please give age and references.

MEAT INDUSTRY SUPPLIERS,
INC.

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Chicago 9, Illinois

Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. Apply to Box W-336, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Beef Offal Salesman-Manager

Independent Chicago slaughterer needs capable man to sell beef offal and manage offal cooler. Salary per ability. All replies confidential. Write full details. This is a good job for the right man. Reply to W-337, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BROKERAGE OFFICE offers excellent opportunity for man with following in provisions or beef. Following important, but not essential. Office in Chicago convenient to Rock Island trains. Please state age, experience and background. Application and interviews absolutely confidential. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SEASONING SALESMAN: Established reputable house can use man with following to call on sausage makers in the Chicago area. W-334, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted. Must be all around man, able to handle men and willing to work. Give experience, references and salary expected in first letter. Mahler Packing Co., 305-314 East Main St., Mt. Sterling, Ky.

MAINTENANCE MAN, also general superintendent wanted for small Mexican packing house with sausage kitchen and dry rendering department. W-340, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SAUSAGE MAKER: We offer an excellent opportunity for thoroughly experienced sausage maker who can produce complete line high quality products. Must have knowledge of costs and be able to handle help. State age, detailed account of experience and all other pertinent information. W-338, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT MAN wanted. Must be all around butcher and meat man, able to organize and handle men. Give experience and references in first letter, also salary expected. This is a golden opportunity for the right man who is willing to work. Mahler Packing Co., 305-314 East Main St., Mt. Sterling, Ky.

RENDERING PLANT MANAGER. Need reliable man capable of supervising all departments in small dry rendering dead stock plant in south. Excellent future. W-339, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES REPRESENTATIVE: Reputable machinery manufacturer offers opportunity with future to energetic, conscientious man with knowledge of sausage making procedure. Engineering background preferred, but not required. In reply, state qualifications, give references, present employment and details of previous experience. Replies will be held in strictest confidence. W-323, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Meat Salesman Wanted

Opportunity for rapid advancement offered experienced meat salesman, willing to headquarter in the Decatur-Champaign area. Salary and expenses. Must own automobile. W-329, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Small meat packer and sausage manufacturer in north-eastern central Michigan has fine opening for aggressive salesman thoroughly qualified to supervise, establish routes, and make contacts. Excellent wages, permanent position with progressive concern. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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